



## Beetroot & Goat's Cheese Risotto

This is one of our vegetarian dishes from the 2018 Michaelmas Term.

Serves 4

### Ingredients

2 pints vegetable stock  
2 tbsp butter  
1 tbsp olive oil  
1 onion, finely chopped  
350g risotto rice  
125ml white wine  
(optional) 100g goats  
cheese  
80g spinach  
100g beetroot, diced

### Method

1. Heat the stock in a pan over a low heat.
2. Melt the butter and olive oil in a frying pan.
3. Add the onion and a large pinch of salt to frying pan and cook, stirring for 5 mins until softened but not brown.
4. Tip in the rice and coat in the oil, butter and onion and cook for a few mins until the rice is lightly toasted.
5. Pour in the wine and cook, stirring until it is absorbed.
6. Add the beetroot and goats cheese and then begin to add the stock, bit by bit, stirring continually. Add more stock as it is absorbed by the rice.
7. After 25-30 mins all the stock should be absorbed and rice should be creamy.
8. Stir in the spinach and season with salt and pepper and then serve.

