



# Pears and Sweet Blue Cheese Risotto

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 2 garlic cloves
- 1 pear
- ground black pepper
- 100-130 g rice (i use roma quality)
- 1/2 glass white wine
- 150 g sweet blue cheese (i use gorgonzola dolce)
- a glass of milk

## Instructions

It's a very fine and tasty dish, this serves one fat guy:

Skin the garlic and cut the cloves in halves, skin the pear and slice it in dice discarding the core, then throw the two things in a pot with some oil on medium fire, let it render for 4-5 minutes.

Add rice and roast for a couple of minutes, then add 1/2 glass of white wine and let it evaporate, add cheese and a glass of milk and stir to melt all the stuff together.

Add salt and pepper to taste (i suggest abundant pepper) then add water one glass at a time and stir until rice is cooked al dente (i used 2 glasses of water)

serve hot, enjoy!

i want to point out that "sweet blue cheese" is not sweet in the sense of sugared, it's a quality of blue cheese less strong than usual.