



Beetroot leaves risotto

NIBBLEDISH CONTRIBUTOR

Ingredients

- 250 grams of Arborio rice
- 2 tablespoons of olive oil
- 1 onion, chopped finely
- 1/4 cup of white, dry wine
- 750 ml of vegetable stock

- 200 grams of baby beetroot leaves
- 1/2 cup of walnuts
- 100 grams of gorgonzola

Instructions

1. Heat olive oil in a well-seasoned, cast iron skillet.
2. Add onion to the oil and sauté for 2-3 minutes over medium heat.
3. Add Arborio rice. Stir the rice well with the onions and oil, in order to thoroughly "coat" the rice. This helps regulate absorption of the liquid.
4. Add 1/4 cup of dry flavorful white wine.
5. When the wine is about 3/4's absorbed, reduce the heat and ladle in enough stock to cover the smoothed out risotto.
6. When the added liquid level drops about 1/3, add more stock.
7. Continue this process for about 20 minutes.
8. When the rice is mostly tender/al dente, add beetroot leaves and gorgonzola.
9. At this point, stir the risotto to blend in the cheese, toss with walnuts and remove your finished risotto from the heat.
10. Serve.
