

Creamy Lancashire Cheese & Onion Risotto



Tom Bridge © 2008

I have been mentoring Kat Pickett for the past four years. Kat is now a Freelance chef, the dish is a unique vegetarian delight using ingredients from Lancashire except the rice of course. Kat created this for the Wigan Food festival along with other goodies. Happy Cooking!



Me and Kat with my Three Layer Cheese Pie

Creamy Lancashire Cheese & Red Onion Risotto

Ingredients

220g Creamy Lancashire cheese

150ml lukewarm milk

85g best butter

15ml olive oil

450g Arborio rice

4 red onions, peeled & sliced

860ml Vegetable stock, hot

Salt and freshly milled black pepper

60ml double cream

Salt & freshly milled black pepper

25g wedge creamy Lancashire cheese

4 to 6 chives

Method

Grate the cheese into a bowl and pour over the warm milk and let it stand for 15 minutes.

Meanwhile heat the butter and oil in a large saucepan over a medium heat.

When the butter is melted add the rice and onions and cook slowly for 5 minutes. Slowly add the vegetable stock to the rice, stirring all the time, but very gently until all the vegetable stock has been absorbed.

Now add the milk with the cheese and stir completely, add the cream and season and stir again for about 3 minutes, serve with a small wedge of Creamy Lancashire and chives to garnish.