

# Beet & Goat Cheese Risotto



Serves 🍴 🍴

## Ingredients

200 g arborio rice  
1200 ml vegetable broth  
1/2 small onion  
1 handful of beet leaves  
60 g of fresh goat cheese  
1 sprig of fresh thyme  
lemon zest  
15 g butter  
salt and extra virgin olive

## Method

Put the oil in a pan with finely chopped onion, add the beet and cook for 5-6 minutes, then add the rice and stir until absorb the liquid. Add a ladle of vegetable broth and stir until it is absorbed, continue in this way until the rice is cooked (about 20 minutes). Meanwhile, combine the goat with a sprig of fresh thyme chopped and form a cream. Add the butter to the rice and finish cooking, after put the risotto on the plates, add the thyme and goat chenelle, grate some lemon zest and serve immediately.