

COLLIER'S[®]

POWERFUL WELSH CHEDDAR

Colliers Courgette Risotto

2 Tbsp Olive Oil
1 White Onion, diced
1 Garlic Clove
10 Baby Courgettes with flowers, (if in season), sliced on the angle
200g Arborio Rice
125ml White Wine
2 litres of Hot Vegetable Stock (in a pan on a low heat)
100g Colliers Cheese, grated
75g Butter
Salt & Pepper
50g Parmesan, freshly grated
1Tbsp chopped Chervil or Parsley

In a large shallow pan add the olive oil & sweat the onion & garlic for 10 mins slowly.

Throw in the courgettes, (reserving the flowers) stir about for a few mins & add the rice.

Allow the rice to be come coated in the oil. Tip in the wine, allow to completely evaporate. Now slowly start adding the hot stock, one ladle at a time, only adding the next when the rice cries out for it, constantly stirring.

After about 20 mins or so, when the rice should be almost cooked, stir in the Colliers cheese & butter (and reserved flowers).

Taste, season and serve on a flat plate sprinkled with the herbs & parmesan.

Serves 2 as a main course 4 as a starter