

Manchego Cheese and pear risotto



Ingredients (6 people)

- 30 gr. olive oil
- 50 gr. white wine
- 850 gr. vegetable broth
- 70 gr. Onion
- 350 gr. rice
- 200 gr. Las Terceras Manchego cheese cut into small pieces
- 2 pears cut into strips
- 25 gr. butter
- Salt and parsley

PREPARATION

In a saucepan heat the olive oil and sauté the onion until it turns golden yellow. Add the rice and sauté it for two or three minutes in order to release the rice starch. Add wine and cook it until part of the liquid (2/3) and the alcohol evaporate.

LAS TERCERAS

After this, add a pinch of salt and pour the broth carefully and cook it for 20 to 25 minutes and stir it so that the mixture will be creamy. When the broth evaporates add the cheese and the pears in pieces and let it cook for 2 minutes more and turn off the flame. Finally, add some butter in order to get a tender and creamy texture and stir with the spatula. Serve still hot and don't forget the black pepper at the end.