

## **Three Cheese Risotto**

Making your own risotto shouldn't be a complicated laborious task. Just follow these simple steps for perfect grains every time. This tasty main course is a wonderful accompaniment to the *Jinks Creek Sauvignon Blanc* with its lively palate that is bursting with tropical fruit, gooseberry and grassy characters. The generous palate has a lovely richness and fullness of flavor yet has plenty of acidity that really helps to set off this rich and creamy dish. This classic risotto should be eaten at once as the creamy smoothness only lasts a short while.

### **Ingredients**

1 tablespoon olive oil  
1 cup chopped onions  
Salt and white pepper  
6 cups chicken stock  
2 teaspoons chopped garlic  
1 pound Arborio rice  
1 tablespoon butter  
¼ cup heavy cream  
¼ cup grated Parmigiano-Reggiano cheese  
¼ cup grated Romano cheese  
¼ cup grated Asigo cheese  
2 tablespoons chopped chives

### **Directions:**

In a large sauté pan, over medium heat, add the olive oil. When the oil is hot, add the onion and season with salt and pepper. Sauté for 3 minutes, or until the onions are slightly soft. Add the stock and garlic. Bring the liquid to a boil and reduce to a simmer. Cook for 6 minutes. Add the rice and simmer for 18 minutes, stirring constantly, or until the mixture is creamy and bubbly. Add the butter, cream, cheese and chives. Re-season with salt and pepper. Simmer for 2 minutes and serve immediately. Serves 8-10.

### **Wine Pairing:**

*Jinks Creek Sauvignon Blanc*