



Mushroom Risotto with Tomato & Isle of Man Hint of Chilli Mature Cheddar Cheese

4 Portions

Ingredients

200g Arborio rice or risotto rice
1 litre vegetable stock
150g sliced wild mushrooms
50g diced tomato flesh
8 – 10 leaves of fresh basil
50g Manx butter
150-200g Isle of Man Hint of Chilli Mature Cheddar Cheese (cubed)
50g diced onion or shallot

Method

1. Melt the butter in a large frying pan over medium heat.
2. Add the onion and sliced mushrooms and cook for 3-4 minutes.
3. Add the rice and stir in well.
4. Add a small amount of vegetable stock, keeping the pan on a medium heat.
5. When the stock has been absorbed, add a little more continuing to stir. Repeat this process for 8-10 minutes, then taste the rice, if cooked stop adding stock.
6. The rice will now have a soft creamy texture, season, add $\frac{3}{4}$ of the cubed Hint of Chilli Mature Cheddar Cheese, tomato and basil leaves, stir over heat for 2-3 minutes until the cheese melts and the basil wilts.
7. Serve and top with fresh basil and diced cheese.