

Creamy rice with Mahón reserva cheese, or aged manchego cheese

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Skill Level

beginner intermediate advanced

Ingredients for 4 people

- 200g round rice
- 1 Garlic clove
- ¼ Medium onion
- 1 Carrot
- 50g wild mushrooms
- 50 g Butter
- 50g Grated aged cheese
- 2 Tbsp AOVE, Extra Virgin Olive Oil
- Meat stock
- Fresh chopped parsley
- Salt and pepper

Allergens

- Butter

Kitchen Tools

- Pot with lid
- Wooden Spoon
- Cheese Grater

Instructions

1. Heat the two spoonfuls of oil in a pot, add the chopped garlic and onion, the grated carrot and the sliced mushrooms.
2. Stirfry for 1 minute, until golden brown. Add the rice and stir with a wooden spoon constantly until it gets warm. (2 minutes approx)
3. Pour in 2 cups of meat stock and stir with the wooden spoon. Simmer and cover. Wait about 20 minutes until it is cooked.
4. Add the butter and grated cheese. Adjust the salt and stir gently for one minute.
5. Serve sprinkled with freshly ground pepper and chopped fresh parsley

European Cheeses

Other European Cheeses that can be used in this recipe:

Cured Cheddar, any type of parmesan, Comté 2 years, Gouda aged 2-3 years, Gruyere 2 years

