



Risotto with Gorgonzola and Fresh Pear Sauce

A sweet interpretation of a classic risotto dish, which pairs the sharp flavor of blue cheese with the sweetness of a pear sauce.

INGREDIENTS

Servings 4

- ¾ lb Carnaroli rice
- 1 ¾ oz onion
- 3 cups vegetable stock
- 1 oz butter
- 1 oz **grated Parmigiano Reggiano cheese**
- **extra virgin olive oil** to taste
- salt and pepper to taste
- 3 ½ oz **Gorgonzola cheese**

Sauce

- ½ clove of garlic
- 2 sprigs marjoram
- 2 cups vegetable stock
- **extra virgin olive oil** to taste
- salt and pepper to taste
- 3 pears

PREPARATION

20 minutes preparation + 20 minutes cooking

To make the sauce

Peel the pears and cut into small pieces. Peel and finely chop the garlic. Wash the marjoram and pull off the leaves.

Place a frying pan over medium heat. Add the oil and, once hot, add the pear. Saute for a couple of minutes. Season with salt and pepper, then add the garlic and marjoram. Cover with the broth and cook until the pears are soft.

Remove the pan from the heat. Let the pears cool, then puree the pan contents using a blender. Adjust the salt and pepper and keep the sauce warm until serving.

To make the risotto

Peel and chop the onion.

Place a pot over medium heat. Add the oil and, once hot, add the **onion**.

Cook slowly so that it doesn't brown. Add the rice and toast it for a couple of minutes or until it becomes transparent. Add a pinch of salt.

Add a couple ladlefuls of broth to the rice. Once most of the liquid has evaporated, add more broth.

The rice should take about 16 to 18 minutes to cook, depending on its quality. When al dente, remove the pot from the heat and add half the Gorgonzola and butter, cut into pieces. Stir and cover. Let rest for two minutes.

Then add the remaining Gorgonzola and Parmigiano-Reggiano. Stir until creamy. Pour the pear sauce into the bottom of the individual bowls and spoon the risotto on top.

Garnish with a sprig of marjoram and a grating or fresh black pepper.