

# *Artichoke Risotto with Chorizo, Fennel & Goat's Cheese*



*R & J Mazza*  
GLOBE ARTICHOKES

## **Ingredients**

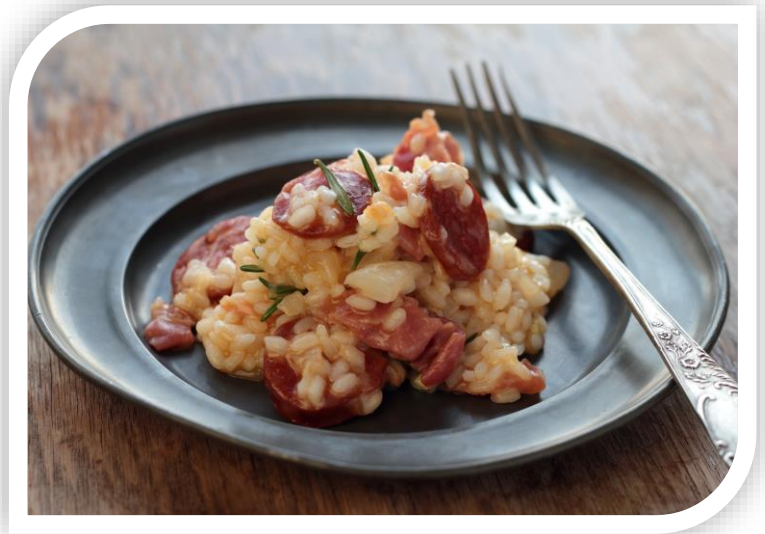
1 tablespoon olive oil  
2 Chorizo sausages (approx. 250g) sliced

30g unsalted butter  
1 brown onion, chopped  
2 cloves garlic, finely chopped

2 cups Arborio rice  
4 cups salt-reduced chicken stock  
1/3 cup dry white wine,

250g artichoke hearts, sliced  
250g fennel, quartered and sliced

½ cup parmesan cheese,  
Salt and cracked pepper, to taste,  
2 tablespoons parsley, chopped  
100g soft goat's cheese, crumbled,



## **Method**

1. Place stock in saucepan and bring to the boil. Reduce heat to keep warm.
2. Melt butter in saucepan, add oil and add onion. Sauté until onion, garlic and chorizo.
3. Add rice and coat well, stir until rice is hot.
4. Add wine and enough stock to cover rice. Bring to boil and then reduce heat and simmer. Stir occasionally to avoid rice sticking to pan. Continue adding stock to rice as needed once absorbed.
5. When rice is almost cooked, add artichokes, fennel and salt & pepper. Continue cooking on low heat.
6. When rice is cooked remove from heat and add parmesan cheese, parsley and goat's cheese. Stir well and serve.

**Serves 6-8**

