

  
Serves 4

  
Main course

  
15 min

  
20 min

### Ingredients

- 250g risotto rice
- 1 beetroot, cooked
- 1 shallot, finely chopped
- 50g butter
- 100g Gruyère AOP, grated
- 500ml vegetable stock



## Preparation

Use a food processor to process  $\frac{3}{4}$  of the cooked beetroot into juice.

Cut the remaining beetroot into cubes.

In a pan, sweat the shallot and add the rice.

Moisten with the beetroot juice and a small amount of stock.

Simmer the risotto until the rice is al dente, adding stock as required.

Add  $\frac{3}{4}$  of the grated Gruyère AOP.

Plate up the risotto and serve garnished with the cubed beetroot and remaining Gruyère AOP.

Enjoy!

Tip : Add some mushrooms for an even more refined meal.