



Truffle risotto with shaved Brussels sprouts



Ingredients

- 1 shallot
- 100 gram risotto
- 30 millilitre of white wine
- 1 cube of vegetable stock
- 600 millilitre of hot water
- 100 gram Tremendous Truffle by Martin Willig
- 300 grams of sprouts
- 3 tablespoon of chopped hazelnuts
- Olive oil
- Salt and pepper

Thanksgiving is all about coming together and enjoying dishes that exude warmth and cosiness. This risotto with roasted Brussels sprouts and truffle cheese fits that idea perfectly. The dish combines the full, creamy flavour of risotto with the roasted, slightly crunchy Brussels sprouts and a subtle hint of truffle. The result is a tasty addition to the Thanksgiving table, without being too complicated to make.

Preparation

- 1: Wash the sprouts thoroughly. Remove the outer leaves and cut a small piece from the stalk at the bottom. Then shave the sprouts into evenly thin slices with a mandolin or sharp knife.
- 2: Preheat the oven to 180 degrees.
- 3: Put the Brussels sprouts in a large bowl and add a splash of olive oil, salt and pepper. Grate half of the truffle cheese over the sprouts. Mix well.
- 4: Cover a baking tray with baking paper. Spread the sprouts on the baking tray and roast them in the oven for 20 minutes. Keep a close eye on them during baking so they don't burn. When the truffle cheese has melted nicely and formed a crispy crust, the Brussels sprouts are ready.
- 5: Finely chop an onion and fry it gently in a frying pan with some olive oil. Then add the risotto rice and fry briefly. Deglaze the risotto with a dash of wine and keep stirring until the wine is completely absorbed by the rice.
- 6: Make a stock with hot water and the stock cube. Add the stock gradually, spoon by spoon, while continuing to stir. Repeat until the stock is almost fully absorbed and the rice is almost cooked. This process takes about 15 to 20 minutes.
- 7: When the rice is al dente, add a knob of butter and the remaining grated truffle cheese. Leave to rest briefly and then stir well again.
- 8: Spoon the risotto onto a plate and finish with a few spoonfuls of the sprouts. Enjoy your meal!



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An easy dish for Thanksgiving with Cheese

This recipe for risotto with roasted Brussels sprouts and truffle cheese shows that you can put something special on the table with simple ingredients. Whether you serve it as a side dish or as a vegetarian alternative to the main course, it is sure to please your guests. Thanks to the accessible preparation method, you can spend more time being with family and friends, which is ultimately the most important thing during Thanksgiving. Try this dish, and enjoy a cosy, tasty holiday!

This recipe was created by [CookingQueensNL](#).