Italian Pesto Rizoto

- 150 g Violife Prosociano, grated
- 200 g Violife with Herbs, grated
- 1 cup Arborio rice (Swap out for LP rice)
- 4 cups vegetable stock
- 1/4 cup beans
- 3 fresh asparagus, chopped
- 1 medium sized onion, chopped
- 1 garlic clove, chopped
- 1 glass white wine
- Olive oil
- Salt & pepper

Directions

1. Heat the vegetable stock.
2. In a pot or large frying pan add a bit of olive oil and sauté slightly onion and garlic, without colouring. Turn up the heat and add the rice. The rice will now begin to lightly fry, so keep stirring it. Add the wine and keep stirring for 2 more minutes, until alcohol flavor evaporates.
3. Once the wine has cooked into the rice, add your first ladle of hot stock. Turn down the heat to a simmer so the rice doesn't cook too quickly. Keep adding ladles of stock, stirring and allowing the stock to be absorbed before adding the next.
4. Taste the rice, and when it is almost ready, add beans and asparagus and continue stirring. Continue with the final ladle of vegetable stock. When the rice is ready, remove from the heat, add Violife Prosociano and Violife with Herbs, salt and pepper, and stir continuously until the cheese is fully absorbed and it becomes a wonderful creamy risotto.
5. Serve immediately adding on top freshly ground pepper and fresh asparagus