



Bramley Apple and Mango Risotto with Dorset Blue Vinny Cheese

The Mitre - Shaftesbury, Dorset

 **Preparation time:**

 **Cooking time:**

 **Serves: 2**

Ingredients

1 cup of arborio rice
3 tsp cinnamon
 $\frac{3}{4}$ pint boiled sugar water
 $\frac{1}{2}$ pint of pineapple and apple juice mix
Bramley apple
Mango
Dorset blue vinny cheese

1. Fry off rice and cinnamon until transparent, start adding the sugar water until the rice has absorbed it all.
2. Add the juice mix until that has been absorbed by the rice.
3. Add the mango chunks and Bramley apple (which has been cut julienne) and simmer for 5 minutes.
4. Put on medium oval plate and top with Dorset blue vinny cheese. Garnish with apple and lollo rosso.

