



Steel Cut Oat Risotto with Burrata Cheese and Candied Pistachios

 **SERVINGS**

6

 **COOKING TIME**

30 min

Steel Cut Oat Risotto with Burrata Cheese and Candied Pistachios is a decadent way to enjoy oats. With the rich and gourmet flavors this recipe offers it makes for a wonderful addition to lunch or dinner.

Ingredients

- 3 tbsp extra virgin olive oil
- 1/2 piece yellow onion diced
- 2 piece garlic cloves
- 1 ½ cups [Quaker® Steel Cut Oats - Quick 3-Minute](#)
- 1 cup dry white wine
- 8 cups chicken stock
- 2 tbsp butter
- 1/4 cup cream
- 1/4 cup Parmesan cheese
- 1 pinch kosher salt to taste
- 1 pinch black pepper to taste

Candied Pistachios

- 1 cup pistachios, finely chopped
- 1 tbsp olive oil
- 1 tbsp corn syrup
- 1 tbsp sugar
- 1 tsp water
- 1/4 tsp kosher salt
- 1 pinch pepper, freshly cracked to taste

Compound Goat and Burrata Cheese

- 1 lb goat cheese
- 1/2 piece burrata cheese
- 1/2 cup unsalted butter
- 2 tbsp lemon juice, fresh
- 1 tbsp thyme, chopped
- 1 tbsp parsley, chopped
- 1 tsp pink peppercorns, cracked
- 1/2 tsp salt, kosher

Cooking Instructions

1. Heat chicken stock and keep warm in a saucepan. Heat oil in medium saucepan and sauté onion and garlic until translucent. Add steel cut oats and stir until well coated. Add wine and stir until almost all wine has evaporated. Add 1 cup of chicken stock and stir until absorbed by oats. Add remaining chicken stock 1 cup at a time, stirring until oats have absorbed all liquid. Stir in butter, cream, and Parmesan cheese until melted. Season with salt and pepper.

To make Goat and Burrata Cheese Compound:

2. Cream butter in a standing mixer. Add burrata cheese and blend well. Add goat cheese and blend well. Add lemon juice, herbs, pink peppercorn, and salt. Blend well. Transfer to bowl for later use

Candied Pistachios:

3. Preheat oven to 325°F. Fill a medium bowl with hot tap water and add the nuts. Swish around and drain. In a separate bowl add corn syrup, sugar, salt, and pepper. Mix nuts thoroughly in syrup mixture. Line a baking sheet with parchment paper. Spread coated nuts onto baking sheet in a thin layer. Bake for 20-30 minutes or until golden brown and crispy. Remove from oven and gently break apart.

Dish Assembly:

4. Spoon risotto onto plate or into bowl. Place a dollop of the compounded goat and buratta cheese on top. Sprinkle candied pistachios over risotto and serve.