



# Steel Cut Oatmeal Risotto with Prawns



**SERVINGS**

4



**COOKING TIME**

15 min

Steel Cut Oatmeal Risotto with Prawns takes risotto up a notch with yogurt and goat cheese, crispy shiitake mushrooms, and olive oil poached prawns. While this oatmeal risotto dish has so many rich and gourmet flavors, it still makes for a warm and comforting meal option.

## Ingredients

- 3 tbsp extra virgin olive oil
- 1/2 piece yellow onion diced
- 2 pieces 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

### Compounded Müller Yogurt and Goat Cheese

- 1/2 cup goat cheese
- 1/2 cup Müller yogurt
- 1/4 cup unsalted butter
- 1/2 tsp lemon juice, fresh
- 1/8 cup cream
- 1/2 tsp thyme, chopped
- 1 tsp parsley, chopped
- 1/4 tsp salt, kosher

- 1 pinch black pepper, to taste

### **Crispy Shiitake Mushrooms**

- 8 oz Shiitake mushrooms, sliced very thin
- 1 cup oil for frying

### **Olive Oil Poached Prawns**

- 3 cups extra virgin olive oil
- 2 pieces cloves garlic, chopped
- 2 pieces lemons, peels
- 12 pieces medium sized prawns, deveined

## **Cooking Instructions**

1. Heat chicken stock and keep warm in a saucepan.
2. Heat oil in medium saucepan and sauté onion and garlic until translucent.
3. Add steel cut oats and stir until well coated.
4. Add wine and stir until almost all wine has evaporated.
5. Add 1 cup of chicken stock and stir until absorbed by oats.
6. Add remaining chicken stock 1 cup at a time, stirring until oats have absorbed all liquid.
7. Stir in butter, cream, and Parmesan cheese until melted.
8. Season with salt and pepper.
9. Fold Shiitake mushrooms into risotto.
10. In a saucepan combine the olive oil, garlic, and lemon peels.
11. Heat and maintain oil at 180°F.
12. Season prawns with salt and pepper and slowly add to oil.
13. Cook until slightly translucent and remove, around 4 minutes.
14. Compounded Müller Yogurt and Goat Cheese: Cream butter in a standing mixer.
15. Add yogurt and blend well.
16. Add goat cheese and blend well.
17. Add lemon juice, herbs, black pepper, and salt. Blend well.
18. Transfer to bowl for later use.
19. Crispy Shiitake Mushrooms: Place Shiitake mushrooms into hot oil and fry until crisp.
20. Remove from oil, season with salt, and drain on paper towel.
21. Garnishes For Assembly: Toasted Pine Nuts Chives, finely chopped Saba
22. Dressing Assembly: Smear 2 tbsp compounded Müller yogurt in center of plate.
23. Spoon 8 oz of risotto on top of yogurt.

24. Shingle 3 prawns alongside risotto.
25. Top with pine nuts, crispy Shiitake mushrooms, and chives.
26. Drizzle with Saba.