

CREAMY SOUBISE WITH THYME ROSEMARY GOAT CHEESE



Ingredients:

- 1/2 cup Arborio rice
- 4 quarts rapidly boiling water
- 1/2 teaspoon salt plus more to taste
- 1/4 cup (one-half stick) butter, plus 2 tablespoons softened butter
- 2 pounds yellow onions, thinly sliced
- 1/4 teaspoon pepper plus more to taste
- 1/4 cup heavy cream
- 3 oz Laura Chenel Thyme Rosemary Goat Cheese
- 1 tablespoon minced parsley

Preparation:

1. Preheat the oven to 300 degrees.
2. Drop the rice into the boiling water to which has been added the salt. Boil five minutes exactly and drain immediately.
3. Heat the 1/4 cup of butter in a three-quart flameproof casserole and when it is foaming, stir in the onions. When they are well-coated with butter, stir in the rice, 1/2 teaspoon salt and pepper. Cover and cook very slowly in the oven for one hour, stirring occasionally. The rice and onions should become very tender and will usually turn a light golden yellow. Taste and adjust seasonings. (The recipe may be prepared to this point several hours in advance. Reheat before proceeding.)
4. Just before serving, stir in the cream and cheese and then the softening butter. Taste again for seasonings and turn into a dish.

To Serve:

Serve sprinkled with parsley alongside roasted chicken.

*Adapted from Julia Child's
"Mastering the Art of French
Cooking," Knopf, 1970*

Yield: Six servings.

***Enjoy with
Sarah's Vineyard
Estate Madonne
Blanc.***

