

MUSHROOM RISOTTO

Serves 4

- 15g dried porcini mushrooms
- 1 tbsp olive oil
- 50g butter
- 1 medium onion, finely chopped
- 2 cloves garlic, peeled and crushed
- 2 stalks of celery, finely chopped
- 225g chestnut mushrooms, sliced
- about 1 litre vegetable or chicken stock
- 400g risotto rice (arborio, vialone nano and carnaroli)
- 1 large glass of dry white wine
- 2 good handfuls of finely grated parmesan cheese



Soak the porcini mushrooms in 250ml hot water for 15 minutes, then drain and reserving the soaking liquid.

Heat a large frying or sauté pan over a medium heat and add the olive oil, and half of the butter. Once the butter is bubbling, add the onion, garlic and celery. Cook until they are softened but not coloured. Add the chestnut mushrooms and cook for a further 2-3 minutes. Roughly chop the soaked porcini mushrooms and add to the pan.

Meanwhile, place the stock and reserved porcini mushroom soaking water in a saucepan and keep over a low heat so it is kept hot.

Add the rice to the vegetables and stir for a minute or so until the grains become translucent. Stir in the wine and cook until it has evaporated.

Add a ladleful of the hot stock to the rice and turn the heat down so the stock simmers. Stir continuously until the stock is absorbed. Continue adding ladles of hot stock, one at a time, stirring all the time. It will take around 15-18 minutes. Once the rice is soft but with a slight bite it is ready. If you run out of stock – just use some boiling water or more hot stock if you have some.

The risotto is now ready to be finished by seasoning with salt and pepper, and stirring in the parmesan and remaining butter. Cover with a lid and leave to become extra creamy for a couple of minutes before serving.