

Mushroom Risotto



The Farmyard Trading Post

A fresh look at yesteryear

Ingredients (serves 4)

400g risotto rice (Arborio)

1.5 litres chicken stock

1 onion, diced

2 garlic cloves, chopped

350-500g mixed mushrooms (like Shitake, Button, Portobello and Chanterelles)

2 T Dried porcini mushrooms, soaked in ½ cup boiling water

125ml white wine

75g butter

1/2 cup grated parmesan

Olive oil

Salt and pepper

Chopped flat leaf parsley to garnish



Cooking Time

10 minutes

Method

Fry the onions, mushrooms and garlic in half the butter and a slug of olive oil until the onion begins to soften and mushrooms start to colour. Add the rice and stir fry for a minute to cover each grain with butter. Add the dried porcini and soaking liquid and cook for another minute or two before adding the white wine. Once the wine has been absorbed start adding the hot stock ladle by ladle until it has all been absorbed. Stir through the parmesan and remaining butter, season with salt and pepper and serve with a sprinkling of flat leaf parsley.