

Porcini Mushroom Risotto

COOKS NOTE: Serves 4

INGREDIENTS

1/ 2 chopped onion
2 tbsp olive oil
400 g porcini mushrooms
300 g rice (Arborio, Roma, Carnaroli)
100 ml dry white wine
800-1000 ml hot chicken stock
50 g grated Parmesan cheese

extra Parmesan for serving
2 tbsp parsley
Salt & pepper

INSTRUCTIONS

- Heat the oil in a deep frying pan and cook the onion until softened.
- Add the mushrooms and cook until they start to release their juices.
- Stir in the rice & wine and cook until all the juices have been absorbed.
- Add the stock, a ladleful at a time, stirring well and waiting for most of the stock to be absorbed before adding the next ladleful, it will take about 15- 20 mins for all the stock to be added.
- Once the rice is cooked, stir in the parmesan, and season with salt & pepper.
- Serve with the extra grated Parmesan on top.



Recipe shared by Barbora from www.turnitalian.com