

Sticky Mushroom Risotto

A strong sticky mushroom risotto finished with parmesan and parsley.



Serves - 4



Prep time - 10 mins



Cooking time - 30 mins



Ingredients



75g dried porcini mushrooms



1 stock cube



Olive oil



2 onions chopped



2 garlic cloves



350g chestnut mushrooms



450g risotto rice



200ml white wine



30g olive spread



Handful parsley leaves



75g parmesan grated



Lemon juice and black pepper to taste

Cookware Kadai, Grills and Pealla Pan

Method

- 🔥 Soak the dried porcini mushrooms in water.
- 🔥 Drain the mushrooms, keeping the water for stock.
- 🔥 Slice the mushrooms up finely.
- 🔥 Heat the oil in the Kadai Paella Pan, adding the onion and garlic and cook until soft.
- 🔥 Stir in the dried and fresh chestnut mushrooms and cook until softened.
- 🔥 Add the rice and cook for 1 min.
- 🔥 Add the wine and a quarter of the stock.
- 🔥 Simmer gently and stir until the stock has been absorbed. Continue adding a ladle of stock or so at a time until all
- 🔥 the stock has been absorbed and the rice is cooked. Add the olive spread and some of the grated cheese and
- 🔥 let it stand for a minute.
- 🔥 Serve with cheese and parsley.
- 🔥 Then enjoy!



Cookware

Pealla pan

