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*by ewfood*

## Mushroom Risotto

## Ingredients

2fl oz. olive oil

3 shallots or 1 onion finely chopped

7oz. sliced mushrooms – you can use an array of different mushrooms or stick to one type

3fl oz. white wine – you can also use vermouth

6oz. risotto rice

48fl oz. – simmering

1.5oz. grated parmesan cheese

Salt and pepper to taste

Fresh parsley as garnish

**Servings**

4

**Person**

**Preparation Time**

10

min

## Preparation

- 1 Sauté the shallots or onions and mushrooms in the olive oil until the onions are brown and the mushrooms are soft
- 2 Remove the vegetables from the pan leaving the oil and add the rice. Sauté the rice while stirring it until it is translucent
- 3 Add the vegetables and the white wine (which you should have warmed) to the rice and stir occasionally until the wine is absorbed
- 4 Add the hot stock a ladleful at a time and stir occasionally until the stock is absorbed by the rice
- 5 Once the rice is cooked remove it from the heat and stir in the parmesan cheese
- 6 Season to taste and garnish.

## Cooks Note

Preparation time: 10 minutes; Cooking time: 30 – 40 minutes; Serves 4

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