Posted on 17 September 2012

by ewfood

Mushroom Risotto

Ingredients

2fl oz. olive oil
3 shallots or 1 onion finely chopped
7oz. sliced mushrooms – you can 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