

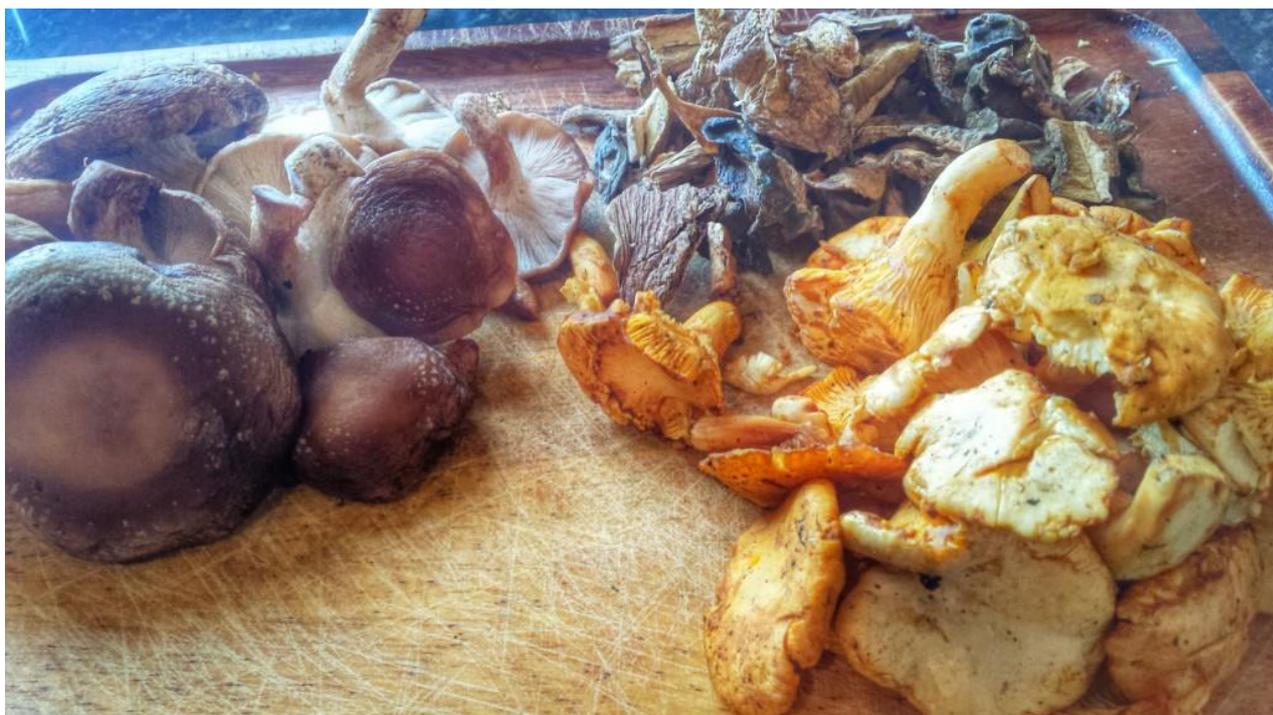
Mushroom Risotto Recipe



Ingredients

Serves 2

- | | |
|---------------------------|--------------------------------|
| 100g Wild Mushrooms | Chicken stock (approx. 300mls) |
| 100g Shitake Mushrooms | 200g Risotto Rice |
| 20g Porcini Mushrooms | 1 Lemon |
| 1 Onion diced | Small Handful of Parsley |
| 3 garlic cloves sliced | 100g Parmesan |
| 70g Smoked Pancetta cubed | 50g Butter |
| 150mls White Wine | |



Method

Put the porcini mushrooms in a measuring jug and cover with boiling water to 500mls. Leave to soak for 30 minutes. Once soaked drain the mushrooms, reserving the liquid. Top the mushroom stock with chicken stock so your total volume of liquid is 750mls. Put the stock in a pan and keep warm over a low heat.



Chop the mushrooms into different sizes keeping some of them whole.

Over a high heat add a splash of olive oil to a medium sized pot. Once hot add the bacon and cook until just starting to caramelize.



Add 2 of the chopped garlic cloves and the onion. Lower the heat to a medium flame. Cook until the onion is soft.

Add the risotto rice and stir to avoid the rice sticking to the pan. After a minute it will look slightly translucent. Pour in the wine and keep stirring until the wine has evaporated. Add the stock a ladle at a time stirring often. Allow each ladle of stock to be absorbed before adding the next. Continue to do this until you have used all the stock or until the rice is cooked. This should take around 15 minutes.



While the rice is cooking (and between stirring), heat a large frying pan over a medium heat and add a splash of olive oil and butter. When the butter has melted add the mushrooms, black pepper and the remaining garlic. Fry for a couple of minutes.



When the rice is cooked take it off the heat and add the mushroom mix, parmesan and parsley (keep a small amount back for garnish). Add lemon juice and seasoning to your preference.

Serve in hot bowls and sprinkle the remaining parsley on top.

Enjoy!

