

Mixed Mushroom Risotto

DIFFICULTY

Easy



PREP TIME

Under 30 Min.

COOK TIME

Under 1 Hr.

SERVES

2-4



Ingredients

2 tbsp Olive oil
1 tbsp butter
1 onion, finely chopped
3 garlic cloves, minced
2 sprigs of thyme, leaves stripped off of stalks
100g shiitake or chestnut mushrooms, cut into halves or quarters depending how big
100g girolle mushrooms, cut into halves or left whole
200g risotto rice
175ml white wine
750ml vegetable stock
50g Parmesan, grated
Salt and pepper to taste
Handful of parsley leaves, chopped

Method


- 1 Heat the oil and butter in the skillet, add the onions and garlic and sauté for 8 minutes on a low heat until softened and translucent.
- 2 Stir in thyme leaves and mushrooms and fry for a few minutes until the mushrooms get some colour.
- 3 Add the risotto rice grains and stir until the rice is nicely coated in the butter, and then add the wine, increase the heat a little and cook until reduced by half.
- 4 Pour in a third of the vegetable stock, whilst stirring every now and then, simmer the rice until it's absorbed all the stock. Repeat this until all the stock is used up and the rice is cooked. If you use up all the stock and the rice isn't cooked yet keep adding splashes of water until it is.

5

Stir through the parmesan, season to taste and serve up with the parsley leaves scattered over.


Tools for perfection

Stoneware Stackable Ramekin
£15.00

... [CHOOSE PRODUCT](#) 


BEST SELLER

Craft 5-piece Utensil Set
£65.00

... [CHOOSE PRODUCT](#) 

2 FOR £55

Salt Mill
£38.00

... [CHOOSE PRODUCT](#) 

Pe

... [CHO](#)



More of our favourite recipes

Find everything from classic dishes, beautiful cakes and exotic specialties.

Lemon, Garlic and Bay leaf Pot Roast Chicken

DIFFICULTY

Easy

COOK TIME

Under 1 Hr.

*** [ADD TO COOKBOOK](#)

Beetroot and Potato Tian

DIFFICULTY

Easy

COOK TIME

Under 1 Hr.

*** [ADD TO COOKBOOK](#)

Wine Poached Pear Pudding

DIFFICULTY

Average

COOK TIME

Under 1 Hr.

*** [ADD TO COOKBOOK](#)