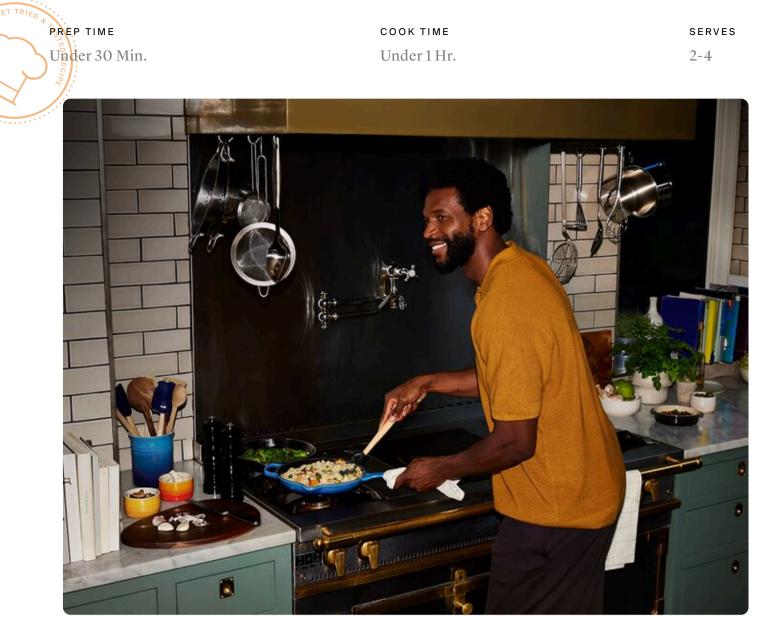
Mixed Mushroom Risotto

DIFFICULTY Easy



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



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.



Stir in thyme leaves and mushrooms and fry for a few minutes until the mushrooms get some colour.

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 3 reduced by half.

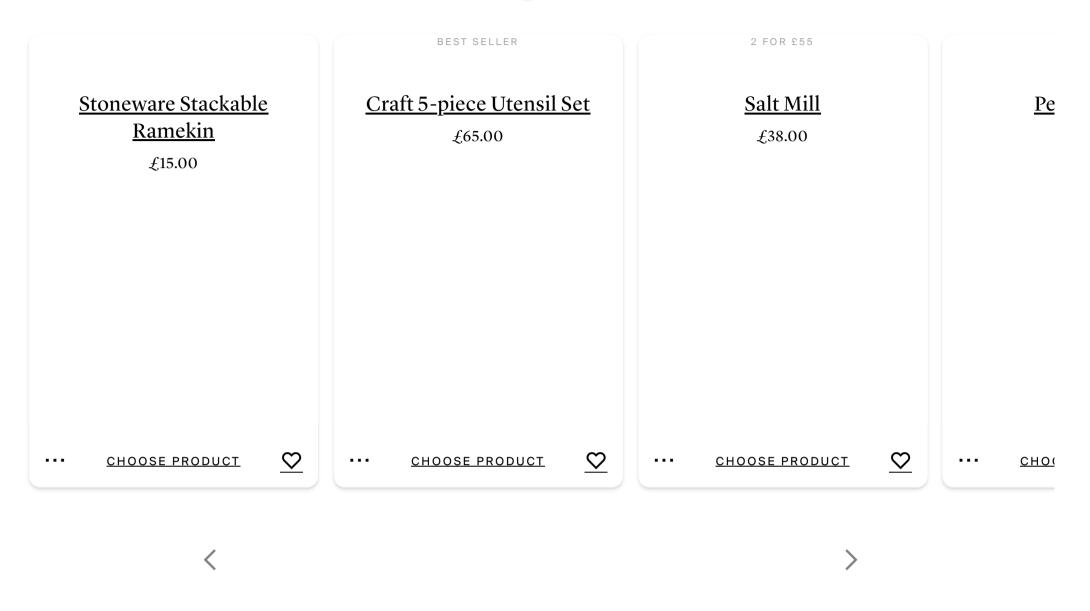


Pour in a third of the vegetable stock, whilst stirring every now and then, simmer the rice until it's absorbed all the stock. Repeat this until all the stock is used up and the rice is cooked. If you use up all the stock and the rice isn't cooked yet keep adding splashes of water until it is.

5

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

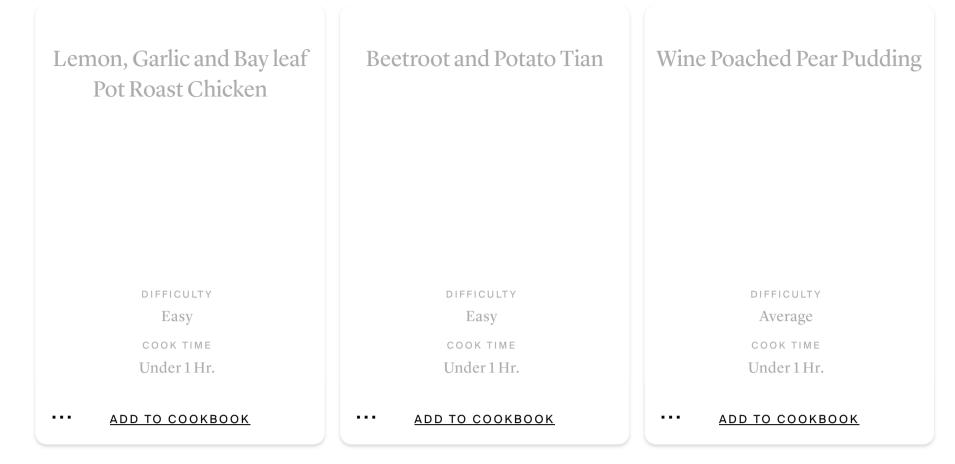
Tools for perfection



More of our favourite recipes

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

https://www.lecreuset.co.uk/en_GB/mixed-mushroom-risotto/r000000001899.html



https://www.lecreuset.co.uk/en_GB/mixed-mushroom-risotto/r000000001899.html