

Mixed mushrooms risotto

Preparation time



15 minutes

Cooking time



35 minutes

Servings



4

Difficulty



Cost



Ingredients

500 g Honza "Extra mixed mushrooms"

300 g arborio rice

2 shallots

12 cl white wine

80 cl chicken stock

10 g butter

2 tablespoons olive oil

30 g salted butter

40 g grated parmesan cheese

Pepper

Preparation

- 1** In a large frying pan, sauté the Extra mixed mushrooms for 15 minutes until it is thoroughly thawed and there is no more cooking water.
- 2** In a frying pan, heat the olive oil and butter. Sauté the shallots and add the rice. Mix well so that it does not turn brown.
- 3** As soon as the rice is pearly, pour the white wine, let it evaporate while stirring. Pour in a ladle of hot stock and mix. Continue cooking by adding a little stock and continue cooking the rice for about 20 minutes.
- 4** When the risotto is cooked, add the mushrooms and add the cold salted butter. Mix well and serve with Parmesan cheese.