



4 portion(s)






easy

Ingredients

1 large white onion
1 stalk Celery
2 sprig rosemary, fresh
15 g Dried Porcini
Mushrooms
300 g Arborio Rice
100 g white wine
2 tablespoon TM vege or
chicken stock
500 g Mixed mushrooms
sliced eg chestnut, swiss
brown, shitake, oyster
1 clove garlic
1 bunch Thyme
1 large knob of butter - about
1 tbsp
50 g Parmesan cheese
50 g oil
1/2 lemon
1/2 bunch flat-leaf parsley
leaves
1 litre water

Preparation

- 1) Place parmesan cheese into TM bowl and pulverise for 10 seconds on speed 9. Set aside
- 2) Place parsley into TM bowl and chop for 5 seconds on speed 6-7. Set aside.
- 3) Halve and peel onion and place in TM with celery, garlic and dried porcini. Chop for 2-3 seconds on speed 6-7.
- 4) Add oil and saute for 2 mins at 100 degrees, speed 1.
- 5) Add rice and finely chopped rosemary with the wine into the TM and saute for 2 mins at 100 degrees,  **"Counter-clockwise operation"** speed soft
- 6) Add stock and water along with half of the mushrooms, half of the thyme and cook for 16-17 mins at 100 degrees  **"Counter-clockwise operation"**, speed soft.
- 7) While cooking risotto, place the other half of the mushrooms into a hot oven proof frying pan, adding some oil, salt and pepper and the other half of the thyme. (You can add more garlic if you want). Stir on high heat for a couple of minutes then place pan under a high temp grill to crisp them up. Remove once golden and crispy.
-  After risotto has finished cooking, stir in the butter and parmesan. Add a good squeeze of lemon juice and add a little more water if needed to make oozy. Season with Salt and pepper. Add half of the parsley to the risotto and half onto the crispy mushrooms.
- 9) Serve risotto and top with crispy mushrooms and more parmesan



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