



wild mushroom risotto

A recipe by petra: www.cookseasonal.com/recipe/15

Preparation

1. Boil the vegetable stock. Heat the olive oil, add the shallots and fry for 2 to 3 minutes. Add the celery and fry another 2 minutes. Add the rice and fry for yet another 2 minutes. Then add the wine and boil until the wine is absorbed. Add some vegetable stock and coriander and stir until the liquid is absorbed. Keep adding vegetable stock while waiting every time until the stock gets absorbed by the rice.
2. Continue until the rice is 'al dente' (this takes about 20 minutes). The risotto should be moist and creamy. Season with salt and pepper.
3. While the risotto is cooking, heat the remaining oil, add all the mushrooms, and fry them for 4 minutes (stirring regularly) until they are soft. Add the mushrooms to the risotto, then add the mascarpone or creme fraiche.

Serve sprinkled with the parmesano cheese.

Ingredients

- **parmesan cheese:** 2 tablespoon (grated)
- **chervil:** 1 tablespoon (finely chopped)
- **mascarpone or creme fraiche:** 2 tablespoon

- **chanterelle mushrooms:** 100 gram (sliced)
- **oyster mushrooms:** 100 gram (sliced)
- **coriander:** 1 teaspoon
- **wine (dry white):** 1 cup
- **risotto rice (arborio):** 200 gram
- **shallots (big):** 2
- **olive oil:** 60 ml
- **vegetable stock:** 750 ml

Timing

- **Preparation time:** 10 minutes
- **Waiting time:** minutes
- **Cooking time:** 30 minutes