



Credit: Sean Calitz



COOKING PASSION SINCE 1877

Level: Easy **Time:** Ready in 40 minutes **Serves:** 6

FORAGED MUSHROOM AND TRUFFLE RISOTTO



INGREDIENTS

- 1 onion, diced
- 2-3 garlic cloves, crushed
- 1-2tbsp olive oil
- 400g arborio rice
- 100ml dry white wine
- 2 sprigs of fresh thyme
- 350ml chicken stock
- 300ml mushroom stock (made by infusing 40g dried porcini mushrooms and 300ml boiling water)
- 40g butter
- 50-60g Parmesan, grated
- truffle shavings, to serve
- 350g mushrooms (such as ceps, girolles, morels), sliced
- 2tbsp olive oil
- 10g butter, cubed
- leaves picked from 3 sprigs of fresh thyme

PREPARATION

1. In a large casserole dish sauté the onion and garlic in the olive oil over a medium heat, without colouring. Add the rice for 4-5 mins, stirring until it's just cracked a little, then add the wine and let it cook off for a couple of mins.
2. Add the thyme sprigs and stir in both stocks and the soaked dried mushrooms, then transfer the casserole to the oven on the NEFF Slide&Hide® oven Full Steam setting for 25-30 mins.
3. Meanwhile, pan-fry the mushrooms. Heat the 2tbsp olive oil and 10g butter in a large frying pan, then add the sliced mushrooms with the thyme leaves and sauté for 10 mins until just coloured.
4. Remove the risotto from the oven, discard the thyme sprigs then stir in the 40g butter and Parmesan to the risotto along with half the pan-fried mushrooms.
5. Serve the risotto topped with the remaining mushrooms and shave over the truffle.

Full Steam

