

# Classic mushroom risotto



Make this full-flavoured Italian classic using robust mushrooms such as chestnut or wild mushrooms.

## Ingredients

Oil or knob of butter  
1 small onion chopped  
1 Leek chopped (both parts)  
2 Garlic cloves, chopped  
150g Arborio Rice (roughly 3-4 handfuls)  
300ml hot Mushroom stock from dried porcini mushrooms  
100g/10oz Mushrooms chopped  
Tsp of Soft cheese or a Boursin single (chefs tip)  
Salt and freshly ground black pepper  
Fresh or Dried herbs (Rosemary, Thyme, Oregano)

## Preparation method

1. Boil enough water for the stock



2. Melt the butter with oil in a pan over a medium heat.



3. Add the chopped onion, leek and garlic, herbs and fry until softened but not coloured. You can also add the mushrooms here if you prefer.



4. Add the rice, stir well and cook for 1-2 minutes until the rice is translucent.



5. Add a ladleful of stock and allow the rice to absorb this liquid, stir constantly.



6. Keep adding stock & stirring until the rice to absorb almost all of the stock
7. Add the mushrooms and stir well (this can be done at stage 3 if preferred)
8. Once the rice is al dente add a tsp/knob of soft cheese and stir well.



9. Season with salt & pepper to taste and serve immediately, enjoy!



**Cooks tip:**

A drizzle of pesto (tsp basil pesto in olive oil) to make the dish extra special

**For more information on our next Outdoor Food Hygiene course please visit us at:**

**<http://igniteup.co.uk/events/outdoor-food-hygiene-course-cieh-level-2-award-in-food-safety-in-catering/>**