

WILD MUSHROOM RISOTTO



Serves six

Ingredients

- 50g dried Boletus Edulis (porcini) mushrooms
- 125ml Delheim Sauvignon Blanc
- 1 sprig rosemary, finely chopped
- 2 garlic cloves, peeled and crushed
- 6 shallots, peeled and finely chopped
- 115g unsalted butter
- 350g risotto rice
- 1 litre hot chicken stock
- A handful of fresh flat-leaf parsley, chopped
- 85g Parmesan cheese, freshly grated
- Sea salt and freshly ground black pepper

Cooking method:

1. Reconstitute the mushrooms by soaking them in 300ml of hot water for at least two hours. Keep this mushroom stock water for later.
2. Fry the garlic and shallot in half the butter until slightly coloured, then add the mushrooms, rosemary and black pepper.
3. Add the rice and stir to coat in the mixture.

4. Add a ladleful of hot stock and stir well until it has been absorbed by the rice. You may also add some of the mushroom stock for added flavour.
5. Keep adding the stock in this way, a ladleful at a time, until the rice is creamy and the broth is used up, stirring all the time. This takes about 18 – 20 minutes.
6. Add some salt, the wine, parsley, remaining butter and the Parmesan. Adjust the seasoning to taste.
7. Cover for a minute to allow the rice to rest.
8. Serve with extra grated Parmesan on the side.