

Porcini mushroom risotto

for 2 persons

Ingredients :

- 200 g Arborio rice (or Carnaroli)
- 250 g fresh (or frozen) porcini mushrooms
- 1 small onion or 1 shallot
- 1 garlic clove
- 750 ml vegetable (or chicken) stock
- 100 ml dry white wine
- 30g grated Parmesan cheese
- 2 tablespoons of olive oil
- Salt and pepper
- Fresh parsley (for garnish)



Preparation :

Gently clean the porcini mushrooms, then cut them into pieces. Finely chop the onion and the garlic.

Prepare the stock :

In a saucepan, heat the vegetable (or chicken) stock over low heat. It should be hot when the rice is added.

Cook the porcini mushrooms :

Heat 1 tablespoon of olive oil in a skillet over medium heat. Add the mushrooms and sauté for 5 to 7 minutes until golden brown and tender. Season with salt and pepper. Remove the mushrooms from the skillet and set aside.

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the next page

Cook the risotto :

Sauté the onion and garlic : In the same pan, add 1 tablespoon of olive oil and 10 g of butter. Add the finely chopped onion and cook over low heat until translucent (about 3–4 minutes). Add the garlic and sauté for one minute.

Add the rice : Add the rice to the pan and cook for 1 to 2 minutes, stirring, until it becomes slightly translucent.

Deglaze with wine : Pour in the white wine and stir until it is almost completely absorbed by the rice.

Incorporate the stock : Add a ladle of hot stock to the rice and stir. When the liquid is almost absorbed, add another ladle. Repeat this process for 18–20 minutes, adding the stock gradually, until the rice is creamy and al dente.

Finish the risotto :

Add the porcini mushrooms once the rice is cooked and mix well. Remove the pan from the heat, then stir in the remaining butter (20 g) and the grated Parmesan. Mix well to achieve a creamy texture.

Assemble the dish :

Divide the porcini mushroom risotto among the plates.

Garnish with a little chopped fresh parsley and/or a little Parmesan cheese.

Advice :


For an even more pronounced flavour, you can add a little grated truffle or truffle oil as a finishing touch.

This risotto pairs perfectly with our **La Part des Anges** champagne and its woody flavour.



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