

# Mushrooms express risotto, with dry tomatoes, parmesan shavings and truffle oil |

**Recipe for 4 portions**

## Description

Delicious Italian flavors with a hint of white truffle oil.

## Note

The risotto is the kind of dish that you can make endless variations upon, so don't be scared and try different substitutions you will surprise yourself.

## Ingredients

### For the risotto

- 300 Gr Arborio rice
- 6 Sprig(s) Thyme
- 150 Gr White onion
- 100 Gr Parmigiano reggiano
- 200 Ml White wine
- 1 Liter(s) Vegetable stock

### Garnish

- 8 Unit(s) Sundried tomatoes

### For the mushrooms

- 125 Gr Button mushrooms
- 150 Gr Portobello mushroom
- 10 Sprig(s) Parsley
- 2 Clove(s) Garlic

### Garnish

- 4 Tsp Truffle oil

## Preparation

- Preparation time **30 mins**

### Mise en place

In a pot, bring the broth to a boil, add your rice and cook 7 minutes. Once the rice has been pre-cooked, drain it, carefully keeping the broth. Spread the rice on a large tray or plate to stop the cooking. Chop the thyme, garlic and parsley. Thinly slice the onion as well as the mushrooms.

Make a few Parmesan shavings and grate the rest.

Chop the tomatoes.

### Preparation for the risotto

In a pan with olive oil, sweat the onion until it is soft and translucent, add the thyme. Follow with the rice and the white wine and cook until it has absorbed completely. Cover with the broth (the cooking liquid of the rice) and cook until all the liquid is absorbed. Repeat the last step until the rice is cooked al dente. While cooking your risotto, in a hot pan with olive oil, cook garlic with mushrooms and cook 4-6 minutes until the mushrooms are browned and cooked. Add the dry tomatoes to warm

through. Remove from heat and add the parsley.  
Add a spoon of butter and grated cheese before serving.

To serve

In a bowl, put two tablespoons of beautiful risotto, garnished with mushrooms and the dry tomatoes, parmesan shavings and a white truffle oil drizzle.

**Bon appétit!**