

Risotto with truffle oil, garlic and parsley mixed mushrooms

Recipe for 4 persons

Description

A little trip through Italie, with truffle flavors.

Note

Be carefull with the truffle oil because it's really strong, but it's also expensive.

Ingredients

For the risotto

- 250 Gr Arborio rice
- 1 Unit(s) White onion
- 4 Sprig(s) Thyme
- 200 Ml White wine
- 1 Liter(s) Vegetable stock
- 100 Gr Parmigiano reggiano
- 50 Ml Cream 35%
- 30 Ml Truffle oil

For the mushrooms

- 100 Gr Button mushrooms
- 100 Gr Shiitake
- 2 Unit(s) Portobello mushroom
- 6 Sprig(s) Parsley
- 2 Unit(s) Garlic

Preparation

- Preparation time **45 mins**

For the preparation

Chop the parsley, the garlic and the tyme, ciseler the onions. Brush the mushrooms and minced it. Warm the vegetable broth. Shred the parmiggiano.

For the risotto

In a pan with oliv oil, swet the onions with the tyme, add the rice and roll it in the oil. Add the white wine, cook it on medium heat until the wine is totally evaporate, cover the rice with the broth and cook until it's totally absorbed, repeat it until the rice is cooked. Lay it on a baking tray and reserve.

For the mushrooms

In a pan with oliv oil, sweat the garlic, add the mushrooms and cook it for 4 to 6 minutes, take it off and put the parsley.

For the plating

In a pan, put a table spoon of butter, warm the risotto, add the cream and the parmiggiano, salt and pepper. In a bowl plate, put the risotto, garnish with the mushrooms, and finish it with a light drizzle of truffle oil.

Bon appétit!