

## **RISOTTO CON FUNGHI MISTI**

Source: by Antonio Carluccio's

Serves 4



- Vegetable stock – 1.5l
- Mixed wild mushrooms such as fresh or dried porcini ( ceps), chantarelles, horn of plenty, birch boletes - 400g
- Onion, chopped - 1
- Olive oil – 3 TBSP
- Unsalted butter or spread – 100g
- Risotto rice (carnaroli) – 350g
- Salt and freshly ground black pepper
- Parmesan cheese - 60g

**1.** Put the stock in a saucepan and bring to a gentle simmer. Leave over a low heat. Gently clean the

mushrooms, using a sharp knife and a brush (avoid washing them whenever possible). If you are using dried porcini, put them in a small bowl of water to soak for 15 min. Slice the fresh mushrooms, putting a few good slices aside for garnish.

**2.** Fry the onion in the oil and half of the spread. When the onions begin to colour, add the sliced mushrooms and continue to fry over a moderate flame for a couple of minutes. If using dried porcini, chop them into small pieces and add to the mushrooms, keeping the water they soaked in to add to the risotto later with the stock. Keep on simmer.

**3.** Add the rice and stir for a minute, until all the grains are coated in the fat. Start to add the hot stock, ladle by ladle. Wait until each ladleful is absorbed before adding the next. Add the porcini soaking water if you have it. When the rice is al dente, remove from the heat, season and stir in the remaining butter and the parmesan cheese.

*Serve hot, decorating each portion with a slice or two of raw mushrooms*