



Truffle & Mushroom Risotto

IF&B
FOODSERVICE
MALAYSIA

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Truffle & Mushroom Risotto



4 servings



1 Hour



497 Kcal

INGREDIENTS



Appennino
Fresh Truffle
30 Grams



Dried Porcini
Mushrooms
60 Grams



Mamma Tina Extra
Virgin Olive Oil
2 Tablespoons



Appennino
Truffle Oil
Drizzle



Parmigiano Reggiano
DOP Vacche Rosse
75 grams



Sorrisi Di Spiga
Arborio rice
300 Grams



Erica Mushrooms
100 Grams



Parsley
1 Handful



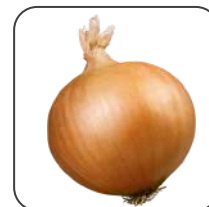
Chicken Stock
1.5 Liter



Butter
30 Grams



Garlic
2 Cloves



Onion
1 Small

DIRECTIONS

- Heat 500 ml of chicken stock and soak 60 g of porcini mushrooms in it for 30 minutes. Reserve the soaking stock after removing and chopping the porcini.
- In a separate pot, bring 1 liter of chicken stock to a boil, then add the reserved porcini soaking stock using a sieve, and reduce to a simmer.
- Heat 30 ml of olive oil in a pan over low to medium heat. Add chopped onion and garlic (about 1 onion and 2 cloves), cooking for 3 minutes while stirring occasionally.
- Increase heat to medium and add 300 g of Arborio rice, stirring frequently for 2 minutes until the grains are coated and begin to turn translucent.
- Optional: Pour in 125 ml of white wine, stirring frequently until most of it has been absorbed by the rice.
- Add 125 ml of simmering stock and the finely chopped mushrooms to the risotto, stirring frequently until absorbed.
- Gradually add the remaining stock, 125 ml at a time, until the rice is plump, creamy, and cooked. If necessary, add half a cup (about 125 ml) of boiling water.
- Remove the risotto from heat and stir in 30 g of butter and about 50 g (two-thirds) of Parmigiano Reggiano until melted, then add the porcini mushrooms and combined.
- Serve the risotto on individual plates, sprinkle with chopped parsley, remaining Parmigiano Reggiano, and finish with sliced fresh truffle on top. **Buon Appetito!**

FIND ALL THE INGREDIENTS YOU NEED FOR THIS RECIPE IN OUR CATALOGUE

