

# RISOTTO AI FUNGHI

MUSHROOM RISOTTO

Nº1  
MADE IN  
ITALY

**TAVERNELLO**

EXPLORE ITALY'S FAVOURITE FLAVOURS



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(MUSHROOM RISOTTO)

**SERVES 6**

1.2lt vegetable stock  
30g dried porcini mushrooms  
2 tsp olive oil  
15g butter

100g chestnut mushrooms, chopped  
400g Riso Gallo risotto rice  
150ml white wine  
50g Parmesan, grated  
knob of butter  
Sea salt and black pepper for seasoning

1 onion, finely chopped  
1 celery stick, finely chopped  
2 garlic cloves

Heat the vegetable stock in a saucepan and keep on a simmering heat. Put the dried mushrooms in to a bowl and cover with a little hot stock and leave to soak for 15 minutes. Then spoon out the mushrooms and chop.

In a large saucepan, fry the onions and celery with the oil and butter until soft but not coloured. Add the garlic and cook for 1 minute. Add all the mushrooms and the reserved mushroom liquid and continue to cook until soft and the liquid has absorbed a little.

Tip in the rice and stir the pan for a minute. Pour the white wine and cook until the liquid has absorbed.

Now gradually ladle the stock into the pan. Continue to stir until the liquid has absorbed and then add another ladle. Repeat this until all the stock is used and the rice is al dente.

Add grated Parmesan and a knob of butter, stir through and season with salt and black pepper.

Spoon the risotto into 6 bowls and serve immediately.

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A PERFECT MATCH WITH  
TAVERNELLO TREBBIANO CHARDONNAY

