



Tiger Prawns & Mushrooms Risotto

Serves 2

INGREDIENTS

15ml olive oil
1 red onions, finely chopped
5g sugar
175g black rice or Arborio rice
20g pack chanterelle mushrooms soaked in 150ml very hot water
250ml **Karimix Vegetable** or **Mushroom Stock** *
75ml dry white wine
20g butter
175g cooked, peeled tiger prawns
75g pack of fine asparagus, cut into 2cm lengths
15ml mascarpone cheese, plus a little extra for garnish
Salt and freshly ground black pepper
Basil leaves to garnish

*Dilute **Karimix Vegetable** or **Mushroom Stock*** concentrate to required amount

METHOD

1. Heat the oil in a large heavy based frying pan. Add the onions and sugar and cook gently for 20 minutes until tender but not golden.
2. Stir in the rice and cook for a further 5 minutes, stirring frequently.
3. Meanwhile, drain the mushrooms and set to one side. Remove any woody stalks and place the stalks in a saucepan with the mushroom water, **Karimix Vegetable** or **Mushroom Stock** and approximately 500ml of water. Bring slowly to simmering point.
4. Add the wine to the rice and cook stirring continually until nearly all absorbed.
5. Gradually add the hot liquid 1-2 ladleful at a time to the rice, stirring frequently between each addition. The rice will take approximately 50 minutes to cook, depending on personal taste. If more liquid is required, add extra water, and adjust cooking time until required texture has been achieved.
6. Melt the butter in a small pan, add the mushrooms and fry for 5-10 minutes, stirring occasionally until golden.
7. 10 minutes before the rice is ready, add the mushrooms, prawns and asparagus.