



Porcini Risotto

Serves 2

INGREDIENTS

225g Arborio rice
25g dried Porcini soaked in 150ml of hot water
50g grated Parmesan cheese.
500ml **Karimix Chicken** or **Mushroom Stock***
150g finely diced onion
1 clove of garlic, finely diced
30ml dry white wine.
3 tbs olive oil.

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

Alternative:

Dried wild mushrooms

METHOD

1. In a separate pot bring chicken stock to a boil. Add dried Porcini and allow to soak for at least an hour.
2. Remove Porcini squeeze all liquid out of the mushrooms, into the **Karimix Chicken** or **Mushroom Stock** and finely dice and set aside.
3. Return the stock to the stove and bring up to a slow simmer
4. Heat the olive oil in a heavy based saucepan over a medium heat.
5. Add onion and stir continuously.
6. Add garlic and Arborio rice.
7. Stir continuously allowing rice to absorb the oil.
8. Add wine and reduce by 2 thirds.
9. Carefully add one ladleful the **Karimix Chicken** or **Mushroom Stock** at a time into the risotto, bring it to a simmer each time before adding the next ladleful, until the rice is cooked but not soft. (al dente)
10. Fry the Porcini in same butter and then add to the risotto and stir in well just as the rice is cooked.
11. Add Parmesan, and serve immediately.