



MUSHROOM RISOTTO

with fresh seasonal Tassie truffle

Recipe by Marti Cuatt



Serves 4-6



Prep 10 mins,
cook 25 mins

INGREDIENTS

- 60g butter
- 2 tbsp olive oil
- 12 portobello mushrooms, sliced or chopped finely
- 1 brown onion, finely sliced
- 1 litre hot chicken stock (or veg)
- 1.25 cups carnaroli rice (or you can use arborio)
- 1/3 cup dry white wine

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DIRECTIONS

- Have your stock gently simmering in a pot before you start.
- Add the oil and butter to a heavy bottom pan and heat until the butter melts.
- Tip in the mushrooms and sauté gently for five minutes until softened, remove them from the pan and set aside.
- Add the other half of the oil and when it's warm, add the onion and sauté gently until translucent.
- Pour in the rice and stir with a wooden spoon for a few minutes until the grains are fully coated in the oil. You may even hear a bit of a crackling sound as it absorbs. That's good.
- Add the white wine, stir until the liquid has absorbed.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app





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INGREDIENTS

- 1/3 cup grated Parmigiano Reggiano
- 1-2 tablespoons butter, extra (optional)
- Salt and freshly ground black pepper to taste
- Fresh black truffle – allow about 7-10 grams per person, plus a bit extra for the risotto

DIRECTIONS

- Begin adding the stock, one ladle at a time, stirring for a minute or so after each addition to release the starches from the rice.
- Let it simmer between additions to absorb the liquid and keep adding the stock in this way until the rice has cooked to al dente – which is when it's cooked, but still a bit firm to the bite.
- Note, you don't need to keep stirring the whole time, just when you add each ladle of stock. You may not use up all the stock – keep adding until it's as liquid as you like risotto to be.
- Near the end of cooking, return the mushrooms back to the pan and finely grate in about 5 grams of fresh truffle. Check for seasoning. Add salt and pepper to taste.



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DIRECTIONS

- Stir in a good couple of tablespoons of parmesan cheese and add the extra butter, if using. Stir through and prepare to serve.
- To serve: Add 1-2 ladles of risotto to each plate and finish off with slices of fresh truffle.
- Have a small bowl of grated Parmigiano Reggiano on the side for people to sprinkle themselves if they want.



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