

Miele
GALLERY

ON BANK

COMBI STEAM

MUSHROOM RISOTTO

INGREDIENTS

- 1 Onion, diced
- 2 tbs Butter
- 2 tbs Olive oil
- 4 cups mixed mushrooms
- 2 cups Arborio rice
- 100g Pecorino Romano (or Parmesan)
- 4 cups Vegetable or Chicken stock
- ¼ cup White wine



PREPARATION

Heat the stock.

Put butter and olive oil in a pan with onions.

Sweat until translucent and add rice. Add white wine. Stir and place in a solid steam tray.

Add mushrooms and half the stock.

Cook for 9 minutes on steam 212F.

Stir the rice mixture. Add the rest of the stock and half the cheese. Stir and place back in oven for 10 minutes on steam.

Check the consistency of the rice. The rice should not be crunchy but should be firm when tasted. Add salt and pepper to taste and the rest of the cheese. Optional you may add 4 tbs of heavy cream or 3 tbs of butter at this point.

Serve with snipped chives or parsley and more cheese on the side.