

# Porcini Mushroom Risotto

## with Truffle Oil and Cashew Cream Cheeze

**hellóchef**

Enjoy this luxurious vegan supper for that special night in!

Cals 581 • Prot 19 • Carbs 97 • Fat 12

**Vegan**

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🕒 cook: 30 min

R2695





Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Risotto	2 ppl	3 ppl	4 ppl	
Water	700	1050	1400	ML
Dried porcini mushrooms	20	30	40	Grams
Mushroom stock cube	1	2	2	Piece
Chestnut mushrooms	250	500	500	Grams
Shallots	1	1	2	Piece
Garlic cloves	2	3	4	Piece
Olive oil	2	3	4	Tbsp
Salt	0.5	0.5	1	Tsp
Arborio rice	160	240	320	Grams
Cashew cream cheese 2*	55	110	110	Grams
Black pepper	0.5	1	1	Tsp
To serve				
Fresh chives	15	15	30	Grams
Truffle oil	15	22	30	ML

Allergens

\*2 Tree Nuts

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information

	Per Serving*
Energy (kJ/kcal)	2424 / 581
Fat (g)	12.3
of which saturates (g)	4
Carbohydrate (g)	97
of which sugars (g)	5.1
Fiber (g)	4.5
Protein (g)	19.3
Salt (g)	1.1

\*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Prep ingredients

Boil the **measured water** and add the **dried porcini mushrooms** and **stock cube**. This is your **mushroom stock**. Set aside. Clean and roughly chop the **chestnut mushrooms**. Peel and finely slice the **shallots**. Peel and mince the **garlic**.



2 Fry mushrooms

Heat a pan over a medium-high heat with a drizzle of **olive oil**. Once hot, add the **chestnut mushrooms** and fry for 5-6 min until browned.



3 Start risotto

Reduce the heat to low. Add the **shallots**, **garlic** and a pinch of **salt** and cook for 2 min. Add the **Arborio rice** and cook for 1 min further, stirring to coat the grains in the **oil**.



4 Simmer

Add 1/3 of the **stock** and stir continuously until it has absorbed. Continue to add the **stock**, along with the **porcini mushrooms**, a little at a time for 20 min or until all the **stock** is fully absorbed and the **rice** is cooked 'al dente' (see pro tip).



5 Finish risotto

Once ready, fold in the **cream cheese**. Season generously with **black pepper**. Check the seasoning.



6 Serve

Divide the **risotto** among plates. Chop the **chives** and sprinkle them over the top. Drizzle with the **truffle oil**.

**Tip!** Truffle is a strong flavour - add it to taste.