Porcini Mushroom Risotto

with Truffle Oil and Cashew Cream Cheeze

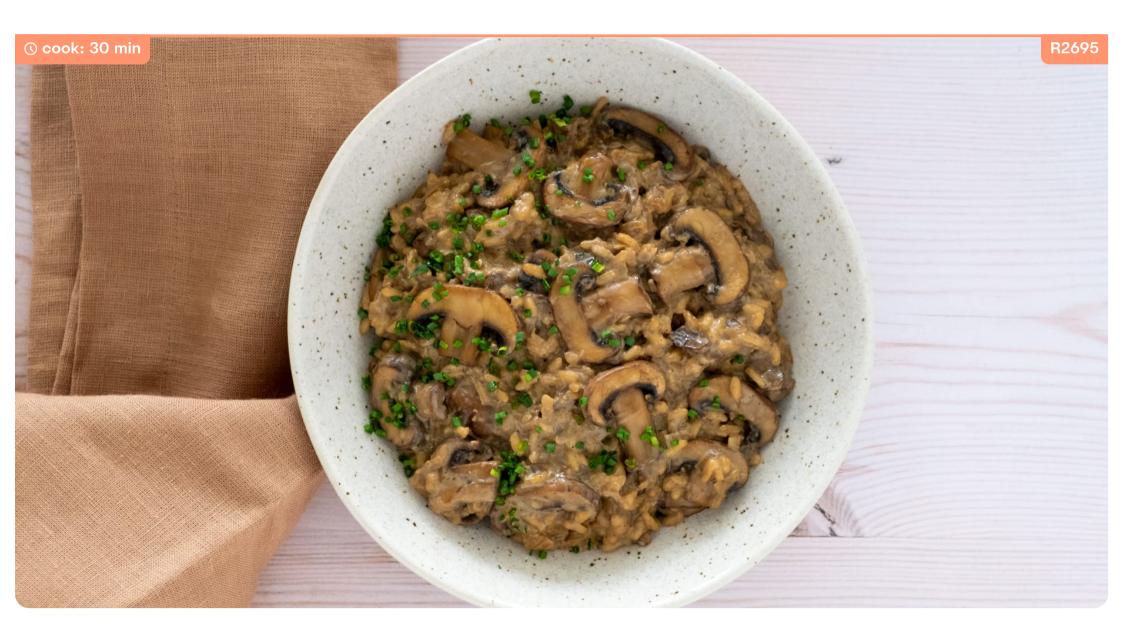
Enjoy this luxurious vegan supper for that special night in!



Cals 581 • Prot 19 • Carbs 97 • Fat 12

Vegan

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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 cheeze 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

^{*}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 cheeze**. 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.