Porcini Mushroom Risotto

with Truffle Oil and Cashew Cream Cheeze

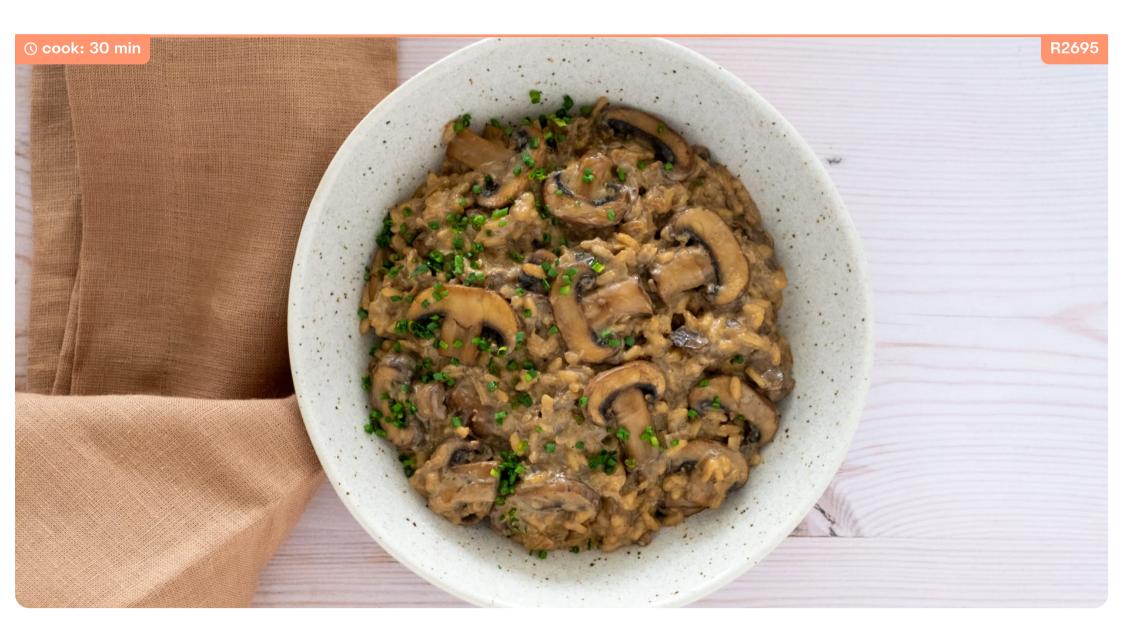
Enjoy this luxurious vegan supper for that special night in!



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

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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		



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**.

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.



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.