

# Classic Mushroom Risotto

## with Parmesan Crisp

hellóchef

In this recipe you'll make a stock using dried porcini mushrooms.

Cals 638 • Prot 28 • Carbs 99 • Fat 21

Vegetarian

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🕒 cook: 45 min

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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	
Chestnut mushrooms	250	250	500	Grams
Dried porcini mushrooms	10	20	20	Grams
Olive oil	1	1	2	Tbsp
Salt	0.5	0.5	1	Tsp
Water	700	1050	1400	ML
Vegetable stock cube 15*	1	1	2	Piece
Brown onion	1	1	2	Piece
Garlic cloves	2	3	4	Piece
Grated Parmesan 4*	60	90	120	Grams
Butter 4*	20	30	50	Grams
Fresh thyme	10	10	10	Grams
Arborio rice	160	240	320	Grams
Lemon	1	1	1	Piece
Black pepper	0.5	0.5	1	Tsp

Allergens

\*15 Celery, \*4 Milk

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)	2662 / 638
Fat (g)	20.9
of which saturates (g)	6.1
Carbohydrate (g)	99
of which sugars (g)	8.4
Fiber (g)	7.1
Protein (g)	28
Salt (g)	0.8

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



1 Roast mushrooms

Preheat the oven to 200°C/180°C fan. Tear or chop the **chestnut mushrooms** into small pieces. Add the **chestnut mushrooms** to a baking tray with a drizzle of **oil** and a generous pinch of **salt**. Roast for 20 min.



2 Prep

Boil the **measured water**. Add the **dried porcini mushrooms, stock cube** and boiled **water** to a jug and set aside. This is your mushroom **stock**. Peel and finely chop the **onion**. Peel and mince the **garlic**.



3 Parmesan crisp

Line a second baking tray with baking paper. Add the **grated Parmesan** to the tray in {4/6/8} circular mounds. Bake for 7-8 min or until the **cheese** has completely melted and the edges are starting to brown. Once melted, remove the tray from the oven and set aside to cool.



4 Start risotto

Meanwhile, heat a non-stick pan over a medium-low heat with a drizzle of **olive oil** and the **butter**. Once hot, add the **onion** and the whole **thyme** sprigs and cook for 5-6 min or until softened. Once softened, add the **garlic** and **Arborio rice** and cook for 1 min further, stirring to coat the grains in the **oil**.



5 Finish risotto

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 absorbed and the **rice** is cooked 'al dente' – this is your **risotto**.

**Tip!** The amount of stock you will require, depends on the size of your pan and the heat over which you simmer the risotto. Make sure to adjust the amount accordingly.



6 Serve

Once the **risotto** is cooked, carefully fish out the **thyme** stems and discard. Add the roasted **mushrooms**, {2/3/4} tbsp of **lemon** juice and the Grana padano. Season with **salt** and **pepper**. Divide the **risotto** among bowls and top with the **Parmesan** crisps. Serve immediately.