



Mushroom Risotto

Name of dish:	Risotto	
Cooking Temperature:	250°C	
Cooking method:	Sautéing	Preparation Time: 10mins
Number of portions:	8	Cooking Time: 30mins
		Time total: 40mins



<i>Ingredients</i>					<i>Method</i>
Item	Amount	UOM- Kg/ML/Each			
Arborio Rice	500	g		1	Heat olive oil and butter in large pan.
Onion (medium)	1	ea		2	Finely dice onion and garlic, sauté without color.
Olive Oil	60	ml		3	Add rice and cook until rice is glossy and opaque.
Butter	60	g		4	Add white wine and let rice absorb.
White Wine	250	ml		5	Add ladle-fulls of hot stock and stir gently until
Chicken Stock	1.2	litres			each ladle is absorbed.
Garlic	20	g		6	Continue process until rice is almost cooked reserve.
Parmesan (grated)	20	g		7	Add butter, onion and mushrooms to a pan. Sauté.
Mixed wild Mushrooms	100	g		8	Finish the Risotto with the mushrooms & a little stock.
Onion	50	g		9	Add parmesan, and seasoning.
Butter	50	g			