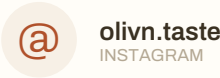


DINNER · RISOTTO · MUSHROOMS · THYME · COMFORT-FOOD

Wild Mushroom & Thyme Risotto



Creamy Parmesan risotto with deeply browned mushrooms, thyme and a bright lemon finish.

PREP 20 min	COOK 35 min	SERVES 4	LEVEL Medium
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Ingredients14 ITEMS

Mixed wild and cultivated mushrooms, cleaned and sliced	400 g	Extra-virgin olive oil	2 tablespoons
Unsalted butter	45 g	Small shallots	2
Garlic cloves	2 clove	Arborio rice	320 g
Dry white wine	150 ml	Hot vegetable or light chicken stock	1.1 litres
Thyme sprigs	6 sprig	Finely grated parmesan, plus shavings to serve	60 g
Lemon	0.5	Chopped flat-leaf parsley	3 tablespoons
Fine sea salt	1 teaspoon	Black pepper	0.5 teaspoon

Method6 STEPS

- Heat a wide frying pan over high heat. Add the olive oil and brown the mushrooms in batches, cooking for 6 to 8 minutes without crowding. Season with half the salt and set aside.
- Melt 20 g of the butter in a heavy saucepan over medium heat. Cook the shallots for 4 minutes, then add the garlic and half the thyme. Stir for 30 seconds.
- Add the arborio rice and stir for 2 minutes until the edges look translucent. Pour in the white wine and simmer until almost fully absorbed.
- Add the hot stock one ladle at a time, stirring frequently and letting each addition absorb before adding the next. Continue for 17 to 19 minutes, until the rice is al dente and fluid.

- 5 Fold in two-thirds of the mushrooms. Remove from the heat and vigorously stir in the remaining butter, the grated parmesan, lemon zest, 1 teaspoon lemon juice, the remaining salt and the pepper.
- 6 Cover and rest for 2 minutes. Spoon into warm shallow bowls and top with the remaining mushrooms, the parsley, the remaining thyme and parmesan shavings.