



BRIONY'S MUSHROOM RISOTTO WITH FRESH BLACK TRUFFLES

Fancy a bowl of creamy, luscious mushroom risotto to warm the cockles of your heart?

This is a Cypress Hill Farm favourite and Briony's advice when it comes to truffles is "keep it simple"- low heat to gently release the flavour, fresh truffle grated with butter into mashed potato, grated through scrambled eggs etc.

Give it a try- there are few dishes as indulgent & delicious as this.

Ingredients

- 50g butter
- 2 tsp grated black truffle – use fine grater
- 2 finely chopped garlic cloves
- 1 finely chopped onion
- 250g of any of your favourite sliced mushrooms
- 250g exotic mushrooms
- 500g Arborio rice
- 1 C white wine
- 4 C vegetable stock
- 2 Tbls black truffle shavings
- 1 Tbls butter
- Salt & pepper
- 2 tsp lemon juice
- Parmesan
- Extra truffle to garnish dish

Method

- Sauté onion in truffle butter. When soft, add the garlic and then after half a minute, add the mushrooms. Cook off until the mushrooms are a golden brown.
- Add risotto rice & stir, sealing each grain in the butter. Then add wine.
- When the wine has reduced, stir in the stock ladle by ladle. The secret to risotto is in the sealing of the rice, allowing the rice to absorb the liquid before adding more & stirring continuously to create that creaminess.
- When you have used ½ the liquid, start tasting. You may not need it all.
- Once the rice is cooked, stir in the butter, Parmesan and season to taste with lemon, salt & pepper.
- Garnish with the extra black truffle. Voila!