



Porcini risotto

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Serves 6

1.1 litres / 2 pints chicken or vegetable stock

2 tablespoons olive oil

75g butter

1 large onion, peeled and finely chopped

3 cloves of garlic, peeled and finely sliced

1/2 a celery heart, finely chopped

500g risotto rice

2 wineglasses of white wine

sea salt and freshly ground black pepper

1 handful of dried porcini, soaked in enough boiling water to cover

2 large handfuls of mixed wild mushrooms, sliced

2 large handfuls freshly grated Parmesan, plus extra for grating

1 small bunch of fresh flat-leaf parsley, roughly chopped

juice of 1 lemon

Heat the stock in a pan. Then heat the olive oil and a quarter of the butter in your risotto pan. Add the onion, 2 cloves of the sliced garlic and the celery, and fry very slowly for about 15 minutes without colouring the vegetables. When they have softened, add the rice and turn up the heat. It will begin to lightly fry. Keep stirring it – after about a minute the rice will look slightly translucent. At this point, add the wine and keep stirring – the alcohol will evaporate and leave the rice tasting amazing!

Once the wine has cooked into the rice, add your first ladle of hot stock and a good pinch of salt. Turn down the heat to a simmer so the rice doesn't cook too quickly on the outside. Keep adding ladlefuls of stock and keep stirring. Allow each ladleful to be absorbed before adding the next. After about 7 minutes, add your soaked porcini and pour in the soaking liquid (through a sieve so that you get rid of all the gritty bits). Stir until it has been absorbed and then continue to add stock until the rice is soft but with a slight bite. Don't forget to check the seasoning carefully. If you run out of stock before the rice is cooked, just add some boiling water.

When your rice is nearly cooked, heat a pan with a knob of butter. Add the remaining clove of sliced garlic and sauté the sliced wild mushrooms until lightly browned. Remove the risotto from the heat. Stir in the remaining butter, Parmesan, parsley, lemon juice and sautéed mushrooms. Keep stirring until your risotto is smooth and creamy. Place a lid on the pan and allow to sit for 2 minutes. This is an important part of making a beautiful risotto! Eat immediately with a little extra Parmesan grated over the top if you like.

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