



Risotto al Funghi

- 1 litre of Chicken Stock
- 2 tsp Olive Oil
- a knob of butter
- 1 finely chopped onion
- 2 cloves of garlic peeled and finely chopped
- 150 g finely sliced button mushrooms
- 4 large Portobello mushrooms
- 50 g dried porcini (soaked and rinsed)
- 1 handful Italian parsley (chopped)
- 400 g carnarolli risotto rice
- 150 ml white wine
- 70 g butter
- 115 g grated Parmesan Reggiano

Heat the Stock

Gently sauté the onions and garlic in the olive oil and butter. When the onions and the garlic are soft add the rice and the heat the pan up. Constantly stirring the rice for 2 minutes, the rice will become translucent. Season with salt and pepper. Add the wine; as it disappears into the rice add, ladle by ladle, the hot stock. You must still constantly over a low heat.

Meanwhile pan fry the sliced mushrooms and the whole portobello mushrooms. Season with salt and pepper and sliced Italian parsley. Then leave it aside.

As the last ladle of stock is used, check if the rice is cooked (slightly al dente). Add the sliced mushrooms and the prepared porcini.

Take off the heat, stir in the butter and almost all the parmesan. It should be rich and creamy. Serve into large plates, garnish with the Portobello mushroom and the rest of the parmesan cheese.

Enjoy !
Chris Gibb

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