



The Recipes



CREAMY RISOTTO WITH PORCINI MUSHROOMS AND SWEET GORGONZOLA CHEESE

PREPARATION TIME

30 minutes

INGREDIENTS (FOR 4 PEOPLE)

280g rice
30g dried porcini mushrooms
100g sweet Gorgonzola cheese
80g butter
100g white wine
1 shallot
2 cloves of garlic
Extra-virgin olive oil
Salt and pepper to taste
Grated Parmesan cheese
Parsley

HOMEMADE VEGETABLE BROTH:

1 onion
150g celery
2 carrots
1 red tomato
1 zucchini
Peppercorns
Cloves (optional)

PREPARATION

Prepare the vegetable broth. Clean the vegetables. Cut them into large chunks leaving only the tomato whole. Put the vegetables into a pot of cold water, season it with cloves and peppercorns and cook the broth over low heat, never letting it boil, for about an hour. Then, with the help of a narrow – mesh strainer, strain the broth into a clean pot and continue cooking over moderate heat.

Prepare the dried porcini mushrooms as indicated under the heading “How to Use Dried Porcini Mushrooms “.Heat a non – stick frying pan and pour a little olive oil and add the garlic cloves. When the garlic is golden, remove it. Then add the sliced mushrooms, and brown them over high heat, tossing them. Add salt and pepper.

Prepare the risotto. Chop the shallot. In a pot with high sides pour a dash of extra-virgin olive oil and add a knob of butter. Heat over high heat and add the chopped shallot, let it cook over medium heat for a few minutes, turning it continuously. Then add the rice. Toast for a few minutes, stirring and taking care not to burn the shallot. Add the white wine, let it evaporate and start adding some broth from time to time. It is advisable to add a little salt when you start cooking the rice but without overdoing it. Add the mushrooms. When the rice is cooked, remove from heat. Then add the Gorgonzola (cut in pieces), butter, grated Parmesan cheese, a little olive oil and pepper. Stir well to obtain a creamy rice (not sticky).Garnish with a sprig of parsley.

