

Kim and Vicky's Local Wild Mushroom Risotto



Ingredients:

- 1.5 Litre vegetable stock
- 2 tbsp Olive Oil
- 2 tbsp Butter
- 1 French shallot (finely chopped)
- 4 branches of thyme
- 400g Arborio rice
- 2 cups of white wine
- 1 cup of cream
- Pint mixed mushrooms (of your choice)
- 2 spears of asparagus
- 1 handful of baby spinach
- ½ clove of garlic
- ¼ cup parmesan cheese
- Salt and Pepper to taste

Directions:

Pre-prep:

1. Add vegetable stock to a pot and bring it to a boil.
2. In another pot, melt the butter and add the olive oil, shallots and thyme.
3. Sweat it at medium heat for 8 minutes without coloring.
4. Chop the asparagus and mushrooms while waiting; set aside.
5. Add the rice to the pot and stir it well for one minute.
6. Add the white wine and deglaze it (continue stirring until it almost reduces)
7. Slowly add the vegetable stock with a ladle and stir it until the water dissolves and the rice becomes translucent (al dente style), keep the leftover vegetable stock to add in later.
8. Spread and lay out the rice on a baking tray to cool off.

Cooking:

1. Sauté the mushrooms with garlic, salt, and pepper.
2. When the mushrooms are nicely colored, add the chopped asparagus and then the spinach.
3. Add the cooked risotto, from the baking tray,
4. Add 1 cup of vegetable stock.
5. Add parmesan, salt and pepper and stir until the rice is creamy but firm.
6. Add more vegetable stock if needed based on taste.
7. Garnish with parmesan cheese and micro flowers or greens.