

Mushroom, leek & parmesan risotto



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Preparation 20 mins | Cooking 30 mins | Serves 4

If liked, pan-fry an extra 100g sliced button mushrooms in a little butter and drizzle over the risotto just before serving.

400g Swiss Brown button mushrooms, sliced
4 cups chicken stock
2 tbs olive oil
2 leeks, trimmed, halved lengthways and thinly sliced
2 garlic cloves, crushed
2 cups Arborio rice
½ cup dry white wine
½ cup finely grated parmesan + extra to serve

STEP 1 Combine mushrooms and stock in a medium saucepan over medium heat. Bring to the boil. Reduce heat to low and simmer for 2-3 minutes until mushrooms begin to soften. Remove mushrooms to a plate with a slotted spoon. Set mushrooms and stock aside.

STEP 2 Heat oil in a large saucepan over medium heat. Add leeks and garlic and cook, stirring often, for 4-5 minutes until leeks are tender. Stir in rice and cook, stirring, for 1 minute. Add wine and cook until evaporated. Meanwhile, bring the stock in the saucepan to a gentle boil.

STEP 3 Gradually add small ladlefuls of the boiling stock to the rice, stirring after each addition (this will take about 15 minutes to complete). Stir in mushrooms. Season to taste. Remove from heat and stir in parmesan. Serve with extra parmesan.