



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

Mushroom Risotto

RECIPE 87/98

What you will need:

500g of assorted fresh mushrooms, roughly cut in similar-sized pieces

100g of unsalted butter

1 shallot, chopped

1 garlic clove, chopped

250g of Arborio risotto rice

100ml of NU Sauvignon Blanc

750ml of vegetable stock, plus more if needed

Morgenster Extra Virgin Olive Oil

50g of Parmesan, or vegetarian alternative, grated

Morgenster White Truffle Extra Virgin Olive Oil

Salt and freshly ground black pepper.

How to prepare:

1. To begin the risotto, use 50g of the butter to fry the mushrooms in a saucepan until light brown in colour. Add the shallot and garlic and cook until soft for a further 30 seconds.
2. Stir in the rice and cook until transparent. Pour in the wine and stir in well.
3. Add stock a little at a time, stirring constantly until all is absorbed and creamy and the rice is cooked. Add more stock the rice is still slightly undercooked.
4. Season with sea salt and freshly milled pepper and a little olive oil and the remaining 50g butter. Stir in the Parmesan cheese and truffle oil and serve.

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2014 | **MORGENSTER**
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE