

Mushroom risotto (For 4 Persons)

Mushrooms 400 g fresh mushrooms
30 g onions
1 clove of garlic
2tablespoon of butter
1 tablespoon sliced parsley
pepper
salt

Other 2 tablespoon cold butter
50 ml cream
some fried mushroom slices



- Clean the mushrooms, the stems of the mushrooms clean with a small knife and cut into cubes or thin slices.
- Peel the onion and the garlic, and chop them finely.
- Heat the butter in a pot. Give the onion and garlic into the pot and sauté. Add the chopped porcini, let simmer for a short time, season it with salt and pepper.
- Fry the 30 g of onions in the butter, and give the rice to the onions and cook them until the rice is cooked.
- Give into the rice the white wine and simmer it. Pour under constant stirring constantly some meat soup and let them simmer until the rice grains are soft, but firm to the bite.
- Finally, mix the already-prepared mushrooms to the rice. Season with salt and pepper and serve with the parsley, the butter and cream.

Cooking time: 18-20 Minuten

Tip

- You can also use champignons.
- You can further refine the risotto with some brown sauce.

