

## **Stefano Manfredi's Risotto with Chestnut and Mushroom Ragu**

*An indulgent risotto topped off with an amazing chestnut and mushroom ragu the goes really well the next day on sourdough toast....we just love leftovers on toast!*

### **Risotto**

#### **Ingredients**

500g Carnaroli rice  
10g dried porcini mushrooms, soaked in cold water  
50g unsalted butter  
1 onion finely chopped  
100ml dry white wine  
2 litres chicken stock  
100g salted butter for finishing  
150g grated parmesan  
Salt

### **Chestnut and Mushroom Ragu**

#### **Ingredients**

500g button mushrooms sliced  
500g chestnuts, roasted, peeled and finely sliced  
1 large onion finely chopped  
1 leek washed and sliced  
4 cloves garlic finely chopped  
Large handful parsley chopped  
Extra virgin olive oil  
Salt and pepper

### **Risotto**

Place chicken stock in a saucepan and boil.

Melt 50g of butter in a heavy based risotto pan, add onion and lightly fry until transparent, don't let the onion go brown. Add the rice, stir for a couple of minutes, until the grains become transparent. Add some of the boiling chicken stock, simmer and stir until the stock is almost entirely incorporated. Add the soaked porcini mushrooms, gradually add more stock until the rice is almost cooked, about 20 minutes. Remove from heat, season, add the 100g of butter and grated parmesan. Rest for 3 minutes with the lid on.

Serve with the chestnut and mushroom ragu.

### **Ragu**

Heat some olive oil in a saucepan, add the onion, leek and garlic and fry gently. Add the mushrooms and stir continuously at high heat until they soften, about 2 to 3 minutes. Lower the heat, add the sliced chestnuts and simmer for 15 minutes, add parsley, season and serve with the risotto.

**Serves 6 to 8**