

Chestnut and Mushroom Risotto

This recipe is from Patrizia Simone, Simones Restaurant in Bright, North East Victoria.

We just love this risotto, the infusion of flavours and texture is amazing.

Ingredients

Extra virgin olive oil
4 cloves garlic, finely chopped
200g Arborio rice
1 litre vegetable stock
200g mushrooms, sliced
300g fresh chestnuts
100g unsalted butter

Roast chestnuts, peel, chop into chunks.

Heat olive oil in a heavy based frypan, sauté mushrooms and garlic for 2 to 3 minutes, remove from heat, season and set aside.

Heat about 50ml of olive oil in a heavy based saucepan; add rice cook for about 2 minutes, stirring constantly until the rice is transparent. Add stock and chestnuts; cook stirring constantly until all the liquid is absorbed.

Once the rice is cooked (should still have a bit of a crunch), remove from heat, gently stir in the mushrooms, butter and parmesan. Season and enjoy!

Serves 4