

MUSHROOMS RISOTTO

INGREDIENTS

Rice (800g)

Onion (150g)

Olive oil

Butter (200g)

Pumpkin (500g)

Zucchini (500g)

Carrot (300g)

Dried Tomato (100g)

Dried pine



Fresh portobello

mushrooms (800g)

mushrooms (100g)

Parmesan cheese (500g)

Vegetables broth

White wine

PREPARATION

Sauté the onion and the garlic with olive oil until it gets transparent. Then, add the carrots and pumpkin in small dices and cook them until they are tender, add the zucchini and then the rice, cover with the white wine and reduce until it evaporates.

On the other hand, hydrate the pine mushrooms and the dried tomatoes, once they are soft cut and add them to the rice.

Cut the Portobello into dices and brown in a pan, then add to the rice. Slowly cover with broth and stir constantly, add broth until you reach the desired point of the grain. Finally, add the butter and cheese and move without stopping until achieving an emulsion.

