



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Mushroom Risotto (Judy Walker)

### Ingredients

20g Dried porcini mushrooms  
1 Celery stick, finely sliced  
500ml Vegetable stock  
200g Carnaroli or Arborio rice  
75ml Olive oil  
½ Tbsp. Finely chopped thyme  
50g Unsalted butter  
1 Fresh bay leaf  
1 Red onion, finely chopped  
100ml White wine  
1 Fennel bulb, trimmed and finely sliced  
75g Parmesan, grated  
1 Pack of flat leaf parsley, leaves chopped

### Method

- Soak the porcini in 250ml water for 30 minutes. Strain, reserving the liquor.
- Heat the oil and 25g of the butter in a large pan on the simmering plate, add the onion, garlic, fennel and celery, season with a little salt and fry until soft.
- Add the rice, porcini, thyme and bay leaf and stir to coat the rice well. Add the wine and allow to boil. Add the porcini liquor and the vegetable stock. Put the lid on the pan and place in the simmering oven (AGA) or lower oven set at 120°C with a shelf place on the floor (Everhot) for 25-30 mins.
- When ready to serve, stir in the remaining 25g butter and the Parmesan.