

# Mushroom Risotto

## By Derry Clarke

Serves 4

Cooks in 20 minutes

### Ingredients:

250grms of Mushrooms (cleaned & Chopped)  
2 Shallots (peeled & diced)  
1 teaspoon of chopped thyme  
1 clove of garlic (peeled & crushed)  
300grms Arborio Rice  
1 ltr Chicken or Vegetable Stock (Warm)  
2 tablespoons Olive oil  
Sea Salt  
Freshly ground Black Pepper  
2 tablespoons Crème Fraiche  
2 tablespoons grated Parmesan  
1 tablespoon Tarragon (chopped)

### Method:

Heat the olive in a heavy saucepan; add shallots, garlic & thyme and cook for two minutes over a low heat.

Add the uncooked Arborio Rice and stir until it is coated with the olive oil. Add the warm stock ladle by ladle, allowing each to absorb before adding the next. Continue until the rice has absorbed all the stock (16/18 minute). The rice should be soft with a slight bite. Sauté the mushrooms in olive oil in a separate pan. Season the sautéed mushrooms and add to the Risotto with the Crème fraiche & Tarragon and Parmesan.

Enjoy!