

Truffle Risotto with Wild Mushrooms

Indulge in a luxurious truffle risotto, perfectly creamy and rich, featuring earthy wild mushrooms. This dish embodies the elegance of a five-star hotel menu, making it perfect for a special occasion.


30 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 1/2 cup Arborio rice
- 1 cup vegetable broth
- 1/4 cup white wine
- 1/4 cup grated Parmesan cheese
- 1/4 cup wild mushrooms (such as chanterelles or porcini), sliced
- 1 tablespoon truffle oil
- 1 tablespoon olive oil
- 1 small shallot, finely chopped
- Salt and pepper to taste
- Fresh parsley, for garnish

Steps

- 1 In a saucepan, heat vegetable broth and keep it warm over low heat.
- 2 In a separate pan, heat olive oil over medium heat. Add shallots and sauté until translucent.
- 3 Add the wild mushrooms and cook until they are tender.
- 4 Stir in the Arborio rice and cook for 1-2 minutes until slightly translucent.
- 5 Pour in the white wine and stir until absorbed.
- 6 Gradually add warm vegetable broth, one ladle at a time, stirring continuously until each ladleful is absorbed before adding the next.
- 7 Continue this process for about 18-20 minutes, until the rice is creamy and al dente.
- 8 Stir in Parmesan cheese and truffle oil. Season with salt and pepper to taste.
- 9 Serve hot, garnished with fresh parsley.