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Creamy chanterelle mushroom risotto

INGREDIENTS

1 onion
3 tablespoons of olive oil
200 g chanterelles
200 g mushroom
100 ml white wine
200 g risotto rice
700 ml vegetable broth
2-3 tablespoons chopped parsley
40 g Parmesan cheese
40 g cold butter
salt, pepper

INSTRUCTIONS

Chop the onions finely. Clean the mushrooms and chanterelles. Cut the mushrooms into slices. Put olive oil in a pot. Add the mushrooms and chanterelles with the risotto rice and also fry, then deglaze with white wine and reduce briefly. Fill up with vegetable stock and stir the risotto again and again so that it does not settle at the bottom. The rice should still have some bite - so al dente - and the risotto a creamy consistency. Finally season with salt and pepper and stir in the chopped parsley, parmesan and cold butter. For the non-vegetarian version you can fry about 200 g bacon cubes with the onions. This is my favourite.