

Mushroom risotto

Ingredients

For 4-5 people

300 g arborio rice

1 large onion or 2-3 small fresh onions

400 g of minced Paris mushrooms

A little parsley

1 chopped garlic clove

Olive oil

75 cl of vegetable broth (sometimes a little more)

1 or 2 mozzarella balls

Parmesan

Preparation

1. Brown the mushrooms in a pan with a little oil, parsley and garlic. (If time is running out, this step can be deleted: mushrooms will be added directly to rice).
2. Brown the minced onions in a casserole dish or wok.
3. When the onions are golden, add the rice and stir until it becomes translucent
4. Add the mushrooms (with their juice).
5. Then add the broth, ladle after ladle. Wait between each ladle that the broth is absorbed. This operation takes about 20 minutes.
6. At the end of cooking, incorporate the mozzarella cut into pieces and stir until it melts.
7. Serve immediately, with parmesan for those who want.

Variant

This risotto is also very good with peppers (2 means) and shrimps (2 trays of cooked shrimp): we bring the peppers back with the onions. Meanwhile, we bring back in a small pan apart from the shrimp in a little olive oil, adding garlic (which should not burn).

We then go to step 3, and add the shrimp when the rice is cooked.