

Mushroom Risotto

Ingredients

For 4-5 people

300 g arborio rice

1 large onion or 2-3 small fresh onions

400 g sliced fresh button mushrooms

A little parsley

1 clove of chopped garlic

Olive oil

75 cl of vegetable broth (sometimes a little more)

1 or 2 balls of mozzarella

Parmesan

Preparation

1. Brown the mushrooms in a pan with a little oil, parsley and garlic. (if time is short, this step can be omitted: the mushrooms will be added directly to the rice).
2. Brown the sliced 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 by ladle. Wait between each ladle until the broth is absorbed. This operation takes approximately 20 minutes.
6. At the end of cooking, add 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 medium) and shrimp (2 trays of cooked shrimp): brown the peppers with the onions. Meanwhile, brown the shrimp in a small frying pan in a little olive oil, adding garlic (which must not burn).

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