



# Mushroom Rissoto

Cooking Time \_\_\_\_\_

On2Cook: 18:00 mins    Normal Cooking: 50 mins

Accessories: Pan Non Coated (Ss), Silicone Stirrer

Ingredients \_\_\_\_\_

- 750 g

All Ingredients  
30 g Olive Oil, 30 g Butter  
10 g Chopped Garlic  
50 g Chopped Onion  
200 g Sliced Mushroom  
50 g White Wine, 100 g Cream  
170 g Arborio Rice  
10 g Chicken Cube  
50 g Parmesan Cheese Grated  
28 g Grated Amul Cheese  
10 g Chopped Basil  
5 g Chopped Parsley, 2 g Salt  
3 g Italian Mix Herbs Seasoning  
2 g White Pepper Powder
- 700 ml

Water (Auto)

Step 1 1:30 mins

750 g All Ingredients  
I 100 M 100

Step 2 1:00 min

750 g All Ingredients  
I 100 M 100

Step 3 1:00 min

750 g All Ingredients  
I 100 M 100

Step 4 1:00 min

750 g All Ingredients  
I 100 M 100

Step 5 1:00 min

750 g All Ingredients  
I 100 M 100

Step 6 1:00 min

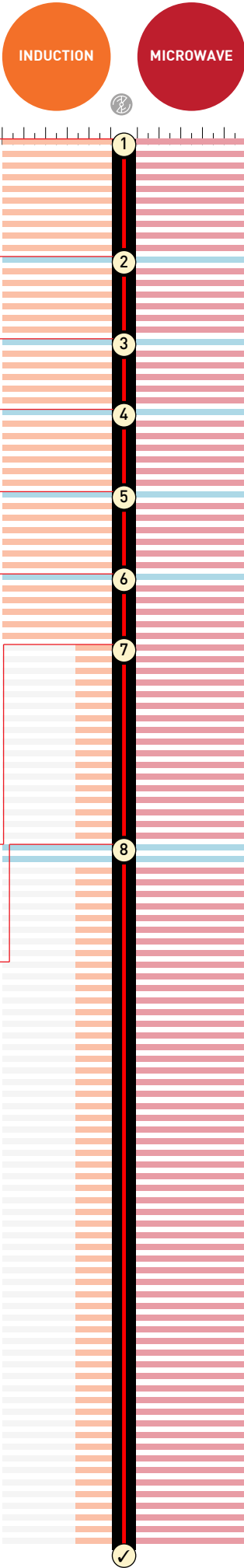
750 g All Ingredients  
I 100 M 100

Step 7 2:30 mins

750 g All Ingredients  
I 40 M 100

Step 8 9:00 mins

750 g All Ingredients  
I 40 M 100



Total Output:  
- 800 G