



Mushroom risotto

Gaggenau Appliance:
Preparation Time: 40 minutes
Cooking Time: 25 minutes
Serves: 4

Ingredients

1 small onion, finely diced
1 clove garlic, crushed
50g butter
1 cup arborio rice
500ml chicken stock
100g portabello mushrooms, diced
100g swiss brown mushrooms, diced
1 tablespoon chopped thyme leaves
12g baby spinach
50g butter, extra
1 cup Parmesan cheese, grated
¼ cup truffle oil
Extra Parmesan for serving
Salt, pepper to taste

Method

Preparation:

1. Preheat your combi-steam oven to **Hot Air 100°C + 100% humidity**.
2. Place the onion, garlic and butter in a shallow frying pan and cook until onions soften. Then add the mushrooms and thyme and cook for another 5 minutes. Set aside.
3. Add the rice and stock to the gastronorm tray and place in the combi-steam oven. Set the timer for 20 minutes. If available, use the steam removal function to remove the steam before opening the door.
4. Remove the rice from the oven and add the cooked mushroom and onion mix, add the spinach and return to the combi-steam oven to cook for another 5 minutes.
5. Remove from the combi-steam oven and season with salt and pepper, truffle oil, extra butter and grated parmesan.