

Black Truffle
HARVEST

Premium Fresh Black Truffle grown naturally in Australia

Black Truffle Risotto

Shannon Bennett ~ Vue de monde

www.truffleharvest.com.au

Black truffle risotto

Serves 10

Ingredients:

- 400 ml mushroom stock
- 1 cup chicken stock
- 1 1/2 tablespoons extra virgin olive oil
- 1 onion, finely diced
- 200 g Arborio rice
- 100 ml dry white wine
- 50 g black truffle, shaved
- 50 g Grana Padano
Parmesan cheese
- 50 g cultured butter
- Salt and freshly ground pepper
- 1 cup watercress

Method:

- Heat the mushroom stock in a heavy-based saucepan over low heat
- Heat the chicken stock in a small heavy-based saucepan over low heat
- Heat the olive oil in a heavy-based saucepan, add the onion and cook over medium heat for 4 minutes or until softened.
- Add the rice and cook, stirring, until each grain is coated with oil.
- Deglaze with the white wine and cook until evaporated
Add the stocks and truffle shavings. Cook until all the stock has been absorbed, stirring constantly to prevent the rice from sticking. If the risotto appears too dry; add a little extra chicken stock to create a looser consistency
- Remove from the heat and stir in the Parmesan, butter and salt and pepper
- Spoon onto warmed serving plates and garnish with a few sprigs of watercress

