



Mushrooms risotto

Ingredients:

- 1.25 liter poultry broth
- 3 shallots
- 4 tablespoons olive oil
- 3 tablespoons butter
- 350 grams Arborio rice (risotto rice)
- 0.1 liter white wine
- 0.1 liter whipping cream
- 5- 10 milligrams of dried boletes(to taste)
- Parmesan cheese
- (Salted lemons)

In this recipe salted lemons are used. Preserve the lemons at least 4 weeks in advance.

1. Heat up the chicken broth and keep it close to the cooking point. Peel and cut the shallots in small pieces. Also cut the dried mushrooms into pieces (don't soak). In a pan with a thick bottom heat up the olive oil and sauté the onions and the mushrooms. Mix the rice with the shallots and mushrooms in the pan until all grains have a greasy layer. Add the white wine and let evaporate. Add as much broth until the rice is just covered and stir until all the broth is absorbed. Repeat adding the broth this way until the rice is al dente. Risotto is never totally dry.
2. When the risotto is almost finished, whisk the whipping until almost stiff. Stir the cream with the cheese into the risotto. Add salt and pepper and salted lemon to taste.

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