



MUSHROOM RISOTTO

INGREDIENTS:

400 g rice for risotto
10 g mushroom powder
100 g white button mushrooms
100 g brown button mushrooms
1 medium onion
100 g Sokołów beef-vegetable broth
400 ml water
50 g grated Parmesan cheese
50 g butter
100 ml dry white wine
parsley leaves
freshly ground pepper
salt

PREPARATION:

1. Finely chop onion and fresh mushrooms, fry in butter. Then add the rice and wine and cook until the wine has evaporated. Stirring constantly, add the mushroom powder and gradually water the whole thing down with the previously diluted and hot beef - vegetable broth.
2. The risotto will absorb the stock until soft. Towards the end of cooking the rice, add butter, grated Parmesan, and finely chopped parsley leaves.
3. Season with salt and freshly ground pepper.