

Mushroom Risotto with White Truffle Oil

*Recipe by:
Culinary Instructor Phoebe Koh*

*Serves:
4 persons*

Ingredients:

2 cups short grain rice
1 packet of Shimeji mushrooms
8 shiitake mushrooms, slice
40g unsalted butter, melted
1 cup parmesan cheese
6 tbsp cooking cream

Seasoning:

6 - 8 cups of organic mushroom stock
1 cup of white wine
½ tsp sea salt

Garnish:

Freshly grated Parmigiano-Reggiano
White truffle oil

Method:

1. Pour melted butter over rice and mix well. Spread rice evenly on steam tray. Pour 4 cups of stock over the rice. Steam at 100°C for 10 minutes.
2. Remove tray from steamer. Add the remaining ingredients, 1 cup of wine and sea salt. Mix well. Put the tray back into the steam oven and steam for 10 minutes.
3. Remove tray from steamer, add the last cup of mushroom stock and mix well. Put the tray back into the steam oven and steam for further 10 minutes.
4. Before serving, grate Parmigiano-Reggiano cheese over the rice. Drizzle some white truffle oil. Serve hot.

Cooking Tips:

Unlike cooking risotto over the stove, steam oven cooking you will need to break up the cooking time into 3 parts. Each time make sure to stir well, this is to ensure that the risotto will be cooked evenly. The cheese is to enrich the risotto and makes it extra creamy. Serve risotto immediately. The longer it stands, the more the starches will set and you'll lose the creamy silkiness.

