

Asian Mushroom Risotto

Ingredients

serves 6 - 8

¼ - ⅓ cup (60-80ml) olive oil
1 Spanish onion, finely diced
1 stalk of Lemongrass, finely diced
2 cloves garlic, finely diced
40g ginger, finely diced
300g arborio (risotto) rice
60ml fish sauce
125ml Shao Shing cooking wine
20ml Mirin
6 double Makrut (Kaffir) Lime Leaves
1.75 litres hot vegetable or chicken stock (low salt) or 1.5 litres stock + 250ml water

Plenty black pepper
400g Mix Asian Mushrooms (incl Swiss Brown)
1 bunch Asian Greens or broccolini, sliced
30ml lime or lemon juice
Zest of 1 lime or lemon
1 cup coriander stems, finely chopped

Garnish

1 long red Chilli,
Coriander leaves
½ cup chopped roasted Cashew Nuts or sesame seeds

Method

1. Sauté onion in olive oil in a deep sided stainless steel sauté pan* for about 10 minutes.
2. Add lemongrass, garlic and ginger and coriander roots, and cook until quite soft (5 minutes) stirring occasionally.
3. Add rice and stir to coat in oil.
4. Add fish sauce, Shao Shing wine, Mirin and lime leaves and stir until almost absorbed.
5. Meanwhile pour your stock into a saucepan and bring to the boil, reduce heat and simmer gently, lid on.
6. Add 1 cup (250ml) stock to the risotto and stir gently with a wooden spoon. Continue stirring occasionally until almost absorbed.
7. Add another cup and continue as before.
8. Meanwhile, prepare the Asian greens and mushrooms.
9. After the 3rd cup of stock, add the mushrooms, reserving some for garnish.
10. Continue stirring until all of the stock (bar 1 cup) is used OR the rice is almost cooked to your liking and the sauce is creamy but still a little more liquid than ideal (as it will continue to cook and thicken once removed from the heat).
11. With the last cup of stock, add green stems (excluding leaves).
12. Remove risotto from the heat, stir in leaves, juice, zest and pepper to taste.
13. Sprinkle with coriander leaves, cashew nuts or sesame seeds and sliced chilli & serve immediately with stir fried veggies, silken tofu or Asian style salad.