

Asian Mushroom and Coriander Risotto

Ingredients

serves 6 - 8

¼ cup (60ml) 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
 1-1.5 litres hot vegetable or chicken stock
 (low salt) + water

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

Garnish

1 long red Chilli,
 Sliced Reserved mushrooms
 Coriander
 ½ cup roasted Cashew Nuts

Method

1. Sauce onion in olive oil in a deep sided stainless steel sauté pan*, for about 10 minutes.
2. Add lemongrass, garlic and ginger 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 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 heat, stir in leaves, juice, zest, coriander and pepper to taste.
13. Sprinkle with cashew nuts or sesame seeds & serve immediately with stir fried veggies, silken tofu or Asian style salad.

*you can use a deep stainless steel frying pan, an enamel pan (like a le creuset french oven). Best not to use a non stick pan for risotto as they are designed to brown as opposed to sauté or slow cook.