

Risotto with Porcini mushrooms, Castelmagno and Black Truffle



INGREDIENTS

(4 portions)

350 gr Carnaroli rice
Vegetable broth q.s.
[Castelmagno DOP](#)
10 gr of [Black Truffle](#)
30 gr Porcini Mushrooms
1 shallot
60 g Butter
1/2 glass of white wine
[Extra virgin olive oil](#)

Wine pairing suggestions



[Gavi di Gavi "Rovereto", I Moncalvi](#)

Description

A delicious and easy to make risotto that will guarantee the compliments of the guests, rich, creamy and flavourful recipe for a special occasion or simply when you feel like treating yourself and your family or guests.

Preparation

Grate the Castelmagno cheese and put it aside. Plenty. If you are using dried Porcini mushroom, soak them into water according to the instructions and dry. Prepare the broth by boiling water and adding a cube of vegetable broth.

SautÃ© the finely chopped shallots in a pan with extra virgin olive oil. Add the Porcini, fry for a few minutes and deglaze with white wine until the alcohol has evaporated, now add the rice and roast it making sure it does not stick to pan. Now start gradually adding the hot broth, continuously stirring. Halfway through the cooking process, add half of the grated Castelmagno, continue to stir adding broth with a ladle.

A couple of minutes before the rice is cooked, add the rest of the Castelmagno and cream the risotto, add the butter, and cover the rice for a couple of minutes. The risotto is now ready, decorate with the black truffle and serve.