

**Miele**

# Mushroom, black garlic and truffle risotto

By Miele

**15 minutes**

Preparation time

**30 minutes**

Cooking time

**4**

Serves



## INGREDIENTS

120 g butter  
2 tbsp (40 ml) olive oil  
1 leek, finely chopped  
2 sprigs thyme, leaves picked  
60 ml (¼ cup) white wine  
200 g (1 cup) Arborio rice  
1 litre (4 cups) homemade or store-bought chicken or vegetable stock  
500 g assorted mushrooms, roughly chopped  
2 black garlic cloves, finely chopped  
2 tsp truffle oil  
40 g (½ cup) parmesan, finely grated  
Salt flakes and pepper, to taste

## To serve

Additional parmesan  
2 tbsp finely chopped parsley

## METHOD

1. Place a third of the butter and half of the olive oil in a wok or high-sided frying pan on medium heat, induction setting 6. Cook the leeks, stirring frequently for 10 minutes, or until translucent. Add the thyme and stir through.
2. Add the wine and reduce until almost evaporated.
3. Place the rice, half the stock, and leek mixture in an unperforated steam container. Place into the steam oven and Steam at 100°C for 20 minutes. Keep the remaining stock warm, on a medium-low heat, induction 3-4, while the risotto is cooking.
4. When there is 10 minutes remaining for the cook of the rice, place the wok, or high-sided frying pan on medium-high heat, induction setting 7 and preheat for two minutes.
5. Increase the temperature to high, induction setting 8. Add a third of the butter and the remaining oil to the wok.
6. When the butter has melted, add the mushrooms and fry for 5-7 minutes, tossing or stirring occasionally, until 'squeaky'. Add the black garlic and cook for a further 2 minutes.
7. Once the mushrooms are nice and browned, reduce the heat to low heat, induction setting 2 and keep warm or rest in the gourmet warming drawer.
8. When the rice is cooked, remove from the steam oven. Stir through the remaining butter and parmesan, adding the extra stock to achieve the desired consistency of the risotto, it should spread on a plate.
9. Stir through half of the cooked mushrooms, truffle oil and parsley, season to taste and top individual serves with the remaining mushrooms, parmesan and chopped parsley.

## Hints and tips

- Black garlic has a wonderful earthy, deep flavour which pairs beautifully with mushrooms. You can purchase black garlic at specialty delicatessens. If unavailable, fresh garlic can be substituted.
- Use an assortment of mushrooms, whatever is in season. Portobello, button and pine mushrooms work well.
- Leftover risotto can be used to make [arancini](#).
- Making your own [stock](#) is a great way to use food scraps. We freeze scraps (and bones for meat stocks). When we have enough, we make stock either on the induction cooktop or in the steam oven.