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# HARPER & BLOHM

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CHEESE SHOP

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## Mushroom & Taleggio Risotto - serves 4 – 5

Prep time 10 minutes

Cooking time 40 minutes

### Ingredients

2 L stock - Vegetable, chicken or mushroom (made with the mushroom trimmings)

350 gm. Carnaroli rice \*

500 gm. mixed mushroom such as chestnuts, Swiss brown, king brown. If making this in autumn add pine or slippery jack mushrooms (Keep any mushroom trims or off cuts to add to stock )

1 brown onion, finely chopped

2 cloves garlic, finely chopped

125 ml dry white wine

1 tbsp thyme or rosemary chopped fine

75 gm Le Conquerant French cultured unsalted butter, in small dice.

125ml extra virgin olive oil

50 gm Parmigiano Reggiano - G.Cravero, finely grated

50 gm Il Forteto Boschetto al Tartufo (Truffle Pecorino), finely grated

100gm Mauri Formaggi Taleggio DOP, cut into 16 dice

Salt & pepper

### Method

Making risotto is not difficult, however it does take time and needs constant stirring. Be sure to have your entire ingredient list prepared and ready to add.

- Slice the mushrooms into similar sized pieces
- In a warm pan add 50ml olive oil, add the mushrooms.
- Lightly sauté the mushrooms (you don't want to colour the mushrooms, you almost want to stew them,) for 4 minutes, add the thyme, cook for one minute, set aside.
- Bring the stock to the boil, turn down to a simmer, add any mushroom stalks/trim.
- In a heavy based warm saucepan pour in 75ml olive oil add the chopped onion.
- Gently until cook over medium/slow heat for 5 minutes, but don't colour.

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- Add the garlic cook 3 minutes, careful not to burn the garlic. Add salt to taste.
- Add the rice, stir to coat in the oil, keep stirring; you want to toast the rice, no colour.
- The rice will start to look glassy (shiny) this will take about 5 minutes.
- Add the white wine, cook until it has evaporated, and keep the rice moving.
- Add the warm stock 1 ladle at a time, stirring continuously, stir until the stock has nearly all been absorbed - the rice should be sloppy, rather than dry - then add another, and so on.
- After about 12 mins check the rice to see how it is cooking, should be ½ cooked
- Continue until you have added all the stock, this will take about 18 mins in total.
- Check the rice, should be almost cooked through, we want a little crunch.
- Add the mushrooms to the rice and stir in well.
- The risotto is ready when the grains are soft, but still al dente, the rice should not be too wet when you do this, otherwise it will be too soupy.
- Add the butter, Parmesan, ¾ of the truffle pecorino, beat in vigorously, shaking the pan as you do so, the risotto will become rich and creamy, check the seasoning.
- Arrange 4 pieces of Taleggio in the bottom of 4 plates.
- Pour the risotto on top of the Taleggio
- Grate the remaining truffle pecorino on top.

### Notes

- You can add the Taleggio to the mushroom risotto and let it melt through if you wish, but by having pieces of cheese under the rice you end up with melted little lumps of buried cheese treasure.
- \*Carnaroli rice can be found in good delis or Italian food stores.