

Less than 45 minutes

Serves 3-4

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Ingredients:

- 3 Tbsp (45ml) olive oil
- 2 packets (200g each) wild mushrooms (such as shimeji and shiitake), sliced
- 1 packet (250g) white button mushrooms, quartered
- ¼ cup (60ml) dry sherry (or a splash of water and lemon juice)
- ½ tsp (3ml) Marmite or 1 tsp (5ml) vegetable or liquid beef stock
- Salt and milled pepper
- 2 onions, chopped
- 4 cloves garlic, chopped
- 8 sprigs thyme
- 1½ cups (300g) risotto (arborio) rice
- ½ cup (125ml) dry white wine
- 2½ cups (625ml) vegetable or beef stock
- 1¼ cups (310ml) full cream milk or cream
- Grated parmesan, for serving (optional)

Method:

1. Heat half the oil in a pan and fry mushrooms over a high heat for about 3-4 minutes or until just cooked.
2. Add sherry and Marmite (or liquid concentrate) and cook for a minute. Season and remove from heat.
3. Heat remaining oil in a pot and sauté onions for 5-8 minutes or until translucent.
4. Add garlic, thyme and rice and fry for a minute.
5. Add wine and cook until liquid is reduced.
6. Reduce heat to medium.
7. Add stock, one ladle at a time, stirring continuously until liquid is absorbed before adding the next ladleful.

8. Once all the stock is incorporated, add milk or cream in a thin stream, stirring constantly.
  9. Simmer for a minute to reduce to a thick, creamy consistency.
  10. Stir in parmesan and mushrooms and cook to reheat. (Alternatively, reheat mushrooms separately and spoon onto risotto.)
  11. Serve immediately.
- Complete your date night with this drink, starter and dessert:



[Vanilla and granadilla rum cocktails](#)



Cheat's roasted garlic-hummus bruschetta





Chocolate brownie cookies