



# Simple Mushroom Risotto

⌚ 20–25 Min 

## Preparation

- 1 Dice the onion and sauté briefly in a saucepan with the risotto rice and 2 tablespoons of oil. Deglaze with white wine and allow to reduce.
- 2 Add the Kotányi Italian Herbs, pour in half the water and simmer uncovered for 15 minutes. Stir frequently and add the remaining water bit by bit.
- 3 Wash and quarter the mushrooms and sauté in a pan with a little oil.
- 4 Before serving, mix the mushrooms as well as the Parmesan into the finished risotto.

**HINT:** It tastes particularly creamy with a dash of heavy cream.

## Ingredients 2 Portions

◆ = Kotányi Produkte

|         |                  |
|---------|------------------|
| 200 g   | Risotto rice     |
| 100 g   | Mushrooms, brown |
| 1 pc.   | Onion            |
| 100 ml  | White wine       |
| 300 ml  | Water            |
| 3 tbsp. | Olive oil        |
| 2 tbsp. | ◆ Italian Herbs  |

