

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