



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 |

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.

