



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

