



Smoked Salmon and Mushroom Risotto

Overview

Difficulty Medium
Servings 6
Preparation Time 20 mins
Cooking Time 20 mins

Ingredients

Risotto

- 400g Carnaroli or Arborio Rice
- 50ml Cooking Oil
- 200ml Dry White Wine
- 60g White Onion - Chopped
- 2L Chicken Stock
- 2 tbl Softened Unsalted Butter
- 400g Smoked Salmon – Sliced into strips
- 300g Fresh Button Mushrooms - Sliced
- 50g Freshly Parmesean Cheese - Grated
- 1 tbl Chopped Italian Parsley
- Salt, to taste
- White Pepper Powder, to taste

Garnish

- 10g Sea Salt Crystal
- 10g Fresh Ground Black Pepper
- 30ml Extra Virgin Olive Oil

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