

RISOTTO BASE

½lb arborio rice
1pt veg nage
2oz unsalted butter
2 large shallots finely chopped
⅛pt white wine
mixed mushrooms
parmesan cheese

Method

Sweet the shallots in butter until soft (without colour), then add the rice and quickly warm it through, at this point lightly season the rice before adding the white wine, which you need to cook out until it has been fully absorbed.

Add the nage, bit by bit. Only add stock as each addition has been absorbed, cook for approximately 10 minutes.

Before finishing the risotto, check the seasoning, then add the sautéed mushrooms and asparagus and the parmesan cheese.