

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



Forest mushroom and truffle oil risotto

By Warren Carle

Serves: 4-6

Cooking time: 25 minutes

Prep time: 15 minutes

Function: FullSteam

Cuisine: Italian

Ingredients

1 small onion, chopped
 3 cloves garlic, crushed
 50 g butter
 1 cup (200 g) Arborio or Carnaroli rice
 600 ml water
 100 g Portabello mushrooms, diced
 1 punnet enoki mushrooms, bases removed and separated
 1 punnet oyster mushrooms, trimmed and separated
 50 g Swiss brown mushrooms, quartered
 1 tbsp chopped thyme leaves
 1 x 10cm rosemary sprig, stem removed and finely chopped
 50 g butter, extra
 1 cup (80 g) grated parmesan
 ¼ cup (30 ml) truffle oil
 Extra parmesan for serving

This recipe uses a NEFF oven with FullSteam. We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.

Method

Place onion, garlic and butter in the solid stainless steel tray. Put the tray in the oven, select Full Steam 100 °C and cook for 3 minutes.

Add rice, water, mushrooms and herbs and cook on FullSteam 100°C for 25 minutes.

Remove the risotto from the oven and stir through the extra butter, parmesan and truffle oil. Season the risotto with salt and pepper and serve with extra parmesan cheese.

Notes

Vegetable or chicken stock can be used to replace water.