



Mushroom Risoni Bake



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 50 MINUTES



SERVES: 4 TO 6

Ingredients

- 60g butter
- 1 brown onion, chopped
- 2 cloves garlic, finely chopped
- 1 long red chilli, seeded & finely chopped
- ½ bunch sage leaves, torn
- 2 tbsps lemon juice
- 600g mixed mushrooms, sliced (button, flat, swiss brown, shitake)
- 1 ½ cups risoni
- 1 litre vegetable stock
- Salt & pepper
- 30g butter –extra
- ½ bunch sage leaves – extra
- 100g feta, crumbled
- Lemon wedges for serving

Method

Preheat oven on CircoTherm to 180°C and place the wire rack on shelf two.

Heat a large frying pan over a high heat, Induction level 8. Add the butter & melt until foaming. Add the onion, garlic and chilli and fry for 2 to 3 minutes. Add the sage leaves to the pan & cook a further minute. Stir in the lemon juice & cook until reduced. Add the mushrooms to the pan and continue frying until the mushrooms begin to soften & cook. Transfer to an ovenproof dish approximately 24cm by 22cm or 3 litre capacity. Stir in the risoni and stock and mix well. Season with salt and pepper. Bake for 35 to 40 minutes or until the risoni is tender.

While this is cooking, heat a small frying pan over a high heat, Induction level 8. Add the extra butter to the pan and melt until foaming. Add the extra sage leaves and fry, stirring constantly until the leaves are crispy.

When the Bake is cooked, sprinkle with the crumbled feta and stir lightly. Top with the fried sage leaves and serve with lemon wedges.

Notes