

Mushroom risotto

Ingredients used

ProBase™ Chicken Stock 40/14 and ProBase™ Chicken Fat

Recipe suggestion

The ProBase™ Chicken Stock 40/14 and ProBase™ Chicken Fat contribute with a natural chicken taste and provide a great foundation for building up your recipe.

Ingredients	Amount
Water	46.40
Risotto rice	13.85
Mushroom	13.85
White wine	10.39
Onion	6.93
Butter	3.46
Parmesan	3.46
ProBase™ Chicken Stock 40/14	1.45
ProBase™ Chicken Fat	0.21
Total recipe	100.00 %

Production procedure

1. Mix hot water, ProBase™ Chicken Stock 40/14 and ProBase™ Chicken Fat.
2. Roast the mushroom in 1/5 of the butter, and set aside.
3. Roast the onion in 1/5 of butter, and add the risotto rice.
4. Roast the rice for 1-2 minutes, before adding white wine.
5. Boil the white wine into the rice, and then slowly add stock.
6. Let the risotto rice absorb most of the liquid while stirring, before adding more.
7. The process takes 15-16 minutes - no more, no less.
8. Add parmesan and the remaining butter, and let it melt into the dish.
9. Leave the risotto to rest for 2-3 minutes before serving.