



## Porcini and white Alba truffle risotto with Grana Padano

### Method - makes 4 servings

#### Ingredients

- 2 Medium banana shallots, finely chopped
- 2 Cloves of garlic, crushed
- 2 tblsp Olive oil
- 300g Arborio rice
- 2 x Bay leaves
- 200g Porcini mushrooms (fresh, dried or frozen)
- 0.5Lt Chicken stock
- 0.25Lt White wine
- 1 dstsp Mascarpone
- 2 tsp White Alba truffle paste (or white truffle paste)
- 2 tblsp Chopped soft herbs (chives, chervil, flat leaf parsley)
- 55g Grana Padano
- Salt and pepper to taste
- To garnish: shavings of white Alba truffle, drizzled with truffle oil and shavings of Grana Padano

- Heat 2 tblsps of olive oil in a pan and add the shallots and garlic. Fry gently so as not to colour them.
- When the onion is cooked, pour in the Arborio rice and bay leaves and stir well until coated in the oil. Heat for approximately 2 minutes, stirring all the time.
- Add the chicken stock slowly, stirring so it is completely absorbed in to the rice.
- If using fresh or frozen mushrooms, cook off gently in a seperate pan with a knob of butter.
- Add the white wine to the rice while continually stirring so as not to colour the rice. Do not rush this process, take your time.
- If using dried porcini, soak according to instructions on packet
- Add the mushrooms to the risotto with 2 tblsps truffle paste, Grana Padano and the mascarpone.
- Taste, then season with salt and pepper as necessary.
- To serve, fold in the freshly chopped herbs and spoon onto a serving plate.
- Garnish with some white truffle shavings, drizzle with truffle oil and shavings of Grana Padano.



Porcini and white Alba  
truffle risotto

*"Absolutely delicious, the risotto made with Grana Padano just enhances the whole taste smooth and yummy, even more so as these truffles are only around for a month of the year. Indulge in this fantastic flavour while you can!"*

*Lyndy*