

Porcini mushrooms, Castelmagno and Black Truffle Risotto



INGREDIENTS

(4 portions)

350 gr Carnaroli rice
Vegetable broth q.s.
30 gr Porcini Mushrooms
1 shallot
60 g Butter
1/2 glass of white wine
Fresh Black Truffles
Extra Virgin Olive Oil Oro (1L), Frantoio Converso
Castelmagno, La Poiana
White Truffle Oil, Gran Cucina
Black Truffle Carpaccio EVO, Gran Cucina

Wine pairing suggestions



Gavi di Gavi "Rovere", I Moncalvi

Description

Delicious and easy to make, the Porcini mushrooms, Castelmagno and black truffle risotto will guarantee the guests' compliment. A rich, creamy and flavourful risotto for a special occasion or simply when you feel like treating yourself and your family.

Preparation

Grate the Castelmagno cheese, as much as you like or at least 150gr, and put it aside. Plenty. If you are using dried Porcini mushroom, soak them into water according to the instructions and dry. Prepare the broth by boiling water and adding a cube of vegetable broth.

Sauté the finely chopped shallots in a pan with extra virgin olive oil. Add the Porcini, fry for a few minutes and deglaze with white wine until the alcohol has evaporated, add the rice and roast it making sure it does not stick to pan. Start gradually adding the hot broth, continuously stirring. When there are a few minutes left for the rice to be "al dente", add half of the grated Castelmagno, continuing to stir.

A couple of minutes before the rice is cooked, add the rest of the Castelmagno and cream the risotto, add the butter, and cover the rice for a couple of minutes. The risotto is now ready, decorate with the black truffle and serve. If black truffle is not in season, it can be replaced with carpaccio or a few drops of black truffle olive oil.