

## Wild Mushrooms, Bella Lodi and Truffle Risotto

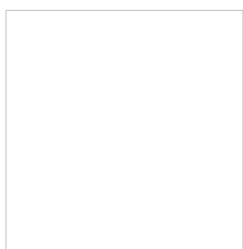


### INGREDIENTS

(4 portions)

1 finely chopped onion  
[Extra virgin olive oil](#)  
Pepper  
200gr Wild mushrooms  
300gr Carnaroli rice  
Vegetable Stock  
100gr butter  
Grated [Bella Lodi](#)  
[Black truffle carpaccio](#)  
[Grana cheese](#)

### Wine pairing suggestions



[Canavese DOC Nebbiolo - Maura Nena, Luca Leggero](#)

### Description

Risotto is a traditional Italian dish originally from the north of Italy, it is now made all over the country. The secret of a great risotto lies on the rice and a few simple tricks. This is a gourmet risotto recipe, that can also be completely vegetarian if using vegetarian cheese. If you don't feel like making a risotto from scratch, why not try our ready to cook risotti.

### Preparation

In a saucepan, boil some water and add the vegetable stock cube and let it dissolve.

If you are using fresh wild mushrooms, slice them. In a pan pour some extra virgin olive oil and half of the sliced onion, fry for a couple of minutes and then add the mushrooms and continue frying. Add some white wine and turn heat to high until the alcohol has evaporated. Once done, set aside. Remember not to overcook the mushrooms, you want them to have texture. If using mushroom from a jar, they don't need cooking.

In a bigger saucepan, pour the oil and the remaining onion and fry for a couple of minute then add the rice, keep stirring the rice until it become translucent. Frying the rice for a couple of minutes without any stock is the secret for a gourmet risotto. Pour a drop of white wine and keep stirring. Now add the stock, a ladle each time, at low/medium heat and stir until the broth is absorbed, then add another ladle and another and so on. Keep an eye on the watch, when you get to about 15 minutes, add the mushrooms and stir for a couple of minutes. Now taste the rice, the rice must be crunchy, must have a bite and the stock should have almost completely absorbed. For a creamier rice, leave some of the stock.

When the rice is almost done, turn off the heating, add the butter and some raspadura and cover the pan. Let it rest for a minute, until the butter and raspadura have melt and add grated a handful of Bella Lodi and black pepper, and stir.

When serving, add a couple of slices of raspadura, a few drops of truffle carpaccio or fresh truffle and a sizzle of extra virgin olive oil.