



6

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Stove

LANCEWOOD® MUSHROOM RISOTTO

INGREDIENTS:

2.250 litre chicken or vegetable stock

1 x 50 g packet cream of mushroom soup

45 ml butter

1 small onion, chopped

1 clove garlic, crushed

500 g mushrooms of your choice, chopped

A few sprigs thyme

625 ml risotto rice

175 ml white wine

125 ml Parmesan, grated (optional)

230 g **LANCEWOOD® Medium Fat Plain Cream Cheese** or 250 ml **LANCEWOOD Sauce Delight™**

Mushroom Sauce

Salt & freshly ground black pepper to taste

To serve:

A few sprigs thyme

Extra Parmesan

METHOD:

Bring the stock to the boil. Add the cream of mushroom soup and lower the heat to keep at a low simmer. In a separate large saucepan, heat the butter and add the onion and garlic. Fry for 2 minutes. Add the mushrooms and fry for about 3 minutes until the mushrooms starts to brown. Add the thyme. Add the rice and stir to coat the grains with butter. Add the wine and cook until dry. Start adding the hot stock ladle by ladle, stirring continuously until it has all been absorbed. Add the Parmesan and cream cheese or mushroom sauce and stir through. Season to taste.

To serve:

Serve immediately and sprinkle with thyme and extra Parmesan.

PRODUCTS USED:



Medium Fat Plain Cream
Cheese



Mushroom Sauce

ENJOY!