

HEINZ

RECIPE

Mushroom risotto



Serves:

4



Preparation Time:

10 minutes



Cooking Time:

1 hour



Serve with a tomato salad

Ingredients:

- 55g dried wild mushrooms
- 500ml boiling water
- 1 large onion
- 1 clove of garlic
- 225g fresh field or button mushrooms
- 55g butter
- 300g risotto rice, such as arborio or carnaroli
- 100ml dry white wine
- 1 400g can **Heinz Cream of Mushroom Soup**
- Salt and freshly ground black pepper
- 55g Parmesan cheese
- 2 tbsps parsley, finely chopped

Method:

Preheat the oven to 180°C / 350°F / Gas Mark 4. Reduce the heat by 20° if using a fan-assisted electric oven.

Put the dried mushrooms in the boiling water to soak for 10 minutes.

Meanwhile, finely chop the onion, crush the garlic to a paste and wipe and slice the fresh mushrooms.

Place all the ingredients including the liquid from the dried mushrooms but excluding the soup, salt, pepper, Parmesan cheese and parsley, into a large casserole.

Pour the Heinz Cream of Mushroom Soup over the ingredients. Give the mixture a good stir to combine the ingredients, cover the casserole with a lid and cook in the bottom of the preheated oven for 1 hour.

When the rice is just “al dente”, grate in the Parmesan cheese, add the chopped parsley and season to taste. Serve.