



# U C O O K

— COOKING MADE EASY

## Truffled Mushroom Risotto

**with crème fraîche, Italian-style hard  
cheese & truffle zest**

The fastest way to foodie heaven?  
This indulgent risotto! With caramelised  
portobellini mushrooms, sprinkles of truffle  
zest, parsley-infused crème fraîche, and a  
crisp, Italian-style salad to round it off. Creamy  
and dreamy...

---

**Hands-On Time:** 35 minutes

**Overall Time:** 50 minutes

---

**Serves:** 4 People

---

**Chef:** Samantha Finnegan

---

 **Vegetarian**

---

Loved the dish? Let us know. Join the **UCOOK**  
community. Share your creations + tag us  
[@ucooksa](#) [#lovingucook](#)



## Ingredients & Prep

100g	Whole Italian-Style Hard Cheese
80g	Green Leaves <i>rinsed</i>
200ml	Crème Fraiche
10g	Fresh Parsley <i>rinsed &amp; roughly chopped</i>
3	Vegetable Stock Sachet
500g	Portobellini Mushrooms <i>roughly sliced</i>
2	Onion <i>peeled &amp; finely diced</i>
120ml	White Wine
400ml	Arborio Rice
60ml	Balsamic Vinegar
2	Truffle Zest Sachet

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Butter

**1. JUST A LITTLE PREP** Boil the kettle. Grate half of the hard cheese and set aside for the risotto. Using a peeler, shave the remaining cheese into ribbons and set aside in a salad bowl with the rinsed green leaves. Dilute the stock with 1,5L of boiling water and set aside for step 3. In a bowl, combine the crème fraîche with three-quarters of the chopped parsley. Stir through a drizzle of oil, season to taste, and set aside.

**2. PAN FRY THE PORTOBELLINIS** Place a large pot over a medium-high heat with a drizzle of oil and a knob of butter. When hot, pan fry the sliced mushrooms for 6-7 minutes until soft and golden, shifting as they colour. Season to taste, remove from the pot on completion, and set aside. You may need to do this step in batches, adding more oil or butter in between batches.

**3. RISOTTO TIME** Return the pot to a medium heat with another drizzle of oil or knob of butter. When hot, sweat the diced onion for 6-8 minutes until soft and translucent. Add the rice and mix evenly through the onion for about a minute. Stir in the wine and simmer until evaporated. Add a ladleful of stock and allow it to be absorbed by stirring regularly and gently simmering. Only add the next ladle of stock when the previous one has been fully absorbed. Repeat this process for 20-25 minutes until the rice is cooked al dente. On completion, remove from the heat and stir through the grated cheese, the mushrooms, and a generous knob of butter (optional). Mix in half of the parsley crème fraîche and season to taste.

**4. DRESS THE SALAD** Just before serving, toss the green leaves and hard cheese with a drizzle of olive oil, the balsamic vinegar to taste, and some seasoning.

**5. PURE MUSHIE INDULGENCE!** Plate up a generous mound of creamy risotto, garnish with the truffle zest, and sprinkle over the remaining chopped parsley. Dollop over the remaining herbed crème fraîche and serve alongside the fresh, Italian-style salad. Buon appetito!



## Chef's Tip

Taste the risotto as you go because you may not need to use all of the stock. However, if the rice isn't cooked after you've added it all, simply stir in a ladle of water to continue the cooking process.

## Nutritional Information

Per 100g

Energy	690kJ
Energy	165Kcal
Protein	4.4g
Carbs	21g
of which sugars	3.1g
Fibre	1.3g
Fat	6.3g
of which saturated	3.4g
Sodium	164mg

## Allergens

Egg, Dairy, Allium, Sulphites

Cook  
within 3  
Days