



PORCINI MUSHROOM BAKED RISOTTO

with Rocket Salad



Make a hands-off risotto in the oven



Dried Porcini Mushroom



Vegetable Stock



Brown Onion



Garlic



Sliced Mushrooms



Arborio Rice



Cucumber



Rocket Leaves



Shaved Parmesan Cheese



Hands-on: 30 mins

Ready in: 50 mins



Naturally gluten-free

Not suitable for Coeliacs

Porcini mushrooms have an unmistakable flavour, packed with elusive umami – that savoury fifth “taste” that makes everything a little bit better. This easy baked risotto packs two types of mushrooms into its cheesy depths, creating a rich and decadent dish that gets a fresh boost from a peppery rocket salad.

Pantry Staples: Olive Oil, Butter, Balsamic Vinegar, Honey

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **medium saucepan** • **large frying pan** • **medium baking dish**



1 GET PREPPED

Preheat the oven to **220°C/200°C fan-forced**. In a medium saucepan, combine the **water**, **dried porcini mushroom** and crumbled **vegetable stock** cubes. Bring to the boil over a high heat, then remove the pan from the heat and set aside. Finely chop the **brown onion**. Finely chop the **garlic** (or use a garlic press).



2 START THE RISOTTO

In a large frying pan, heat **1/2 the butter** and a **drizzle of olive oil** over a medium-high heat. Add the **onion** and **sliced mushrooms** and cook, stirring, until tender, **5 minutes**. Add the **garlic** and **arborio rice** and cook, stirring, until the garlic is fragrant, **1-2 minutes**.



3 BAKE THE RISOTTO

Pour the **porcini mixture** into the frying pan with the rice and bring to the boil. Transfer the **risotto** to a medium baking dish. Cover tightly with foil and bake until the liquid is absorbed and the rice is 'al dente', **24-28 minutes**. **TIP:** 'Al dente' means the rice is cooked through but still has a bit of firmness in the middle.



4 MAKE THE SALAD

In a medium bowl, combine the **balsamic vinegar**, **honey** and **olive oil (1 tbs for 2 people / 2 tbs for 4 people)**. Season with **salt** and **pepper** and mix well. Thinly slice the **cucumber** into half-moons. Add the **rocket leaves** and **cucumber** to the dressing and toss to coat. **TIP:** Toss the salad just before serving to keep the leaves crisp.



5 FINISH THE RISOTTO

When the risotto is done, stir in the **shaved Parmesan cheese** and the **remaining butter**. **TIP:** Beating in Parmesan and butter is an Italian technique called 'mantecatura', and it helps give the risotto an extra creamy texture. Stir through a **splash of water** if the risotto looks dry. Season to taste with **salt** and **pepper**.



6 SERVE UP

Divide the porcini mushroom baked risotto between bowls and serve with the rocket salad.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
water*	2 cups	4 cups
dried porcini mushroom	1 packet	2 packets
vegetable stock	2 cubes	4 cubes
brown onion	1	2
garlic	2 cloves	4 cloves
butter*	40 g	80 g
sliced mushrooms	1 packet (200 g)	1 packet (375 g)
arborio rice	1 packet	2 packets
balsamic vinegar*	2 tsp	1 tbs
honey*	½ tsp	1 tsp
cucumber	1	2
rocket leaves	1 bag (30 g)	1 bag (60 g)
shaved Parmesan cheese	1 packet (30 g)	2 packets (60 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3230kJ (773Cal)	712kJ (170Cal)
Protein (g)	21.8g	4.8g
Fat, total (g)	32.0g	7.0g
- saturated (g)	15.7g	3.4g
Carbohydrate (g)	91.8g	20.2g
- sugars (g)	9.3g	2.0g
Sodium (g)	1090mg	240mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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