­

**Mushroom and Bacon Risotto**

**Season:** Winter

**Serves:** 20 tastes

**Recipe source:** Adapted from Recipe Tin Eats

**Fresh from the garden:** Mushrooms and parsley

|  |  |
| --- | --- |
| **Equipment:**Chopping boardsKnivesSmall frypanLarge potGarlic crusherMeasuring cupsMeasuring spoonsGraterKitchen scales  | **Ingredients:**1 ¼ tablespoons olive oil125g bacon, trimmed to remove excess fat 40o g school grown mushrooms, torn100g Swiss brown mushrooms, chopped2 ½ tablespoons unsalted butter3 garlic cloves, minced1 onion, finely diced 300g arborio risotto rice, uncooked 5 ½ cups stockFinishing60g freshly grated parmesan cheeseLarge knob of unsalted butterFreshly chopped parsleySalt and pepper |

**What to do:**

1. Prepare all ingredients as per ingredients list.
2. Heat 1 tsp oil in a small frypan over high heat. Add bacon and cook until golden. Transfer to small bowl.
3. Add remaining 2 tablespoons of oil to a large pot. Add mushrooms and cook until light golden. Remove from pot and place in another bowl.
4. Turn heat down to medium and return pot to the stove. Add butter, and melt. Add garlic and onion. Sauté for 3 minutes or until softened.
5. Turn heat up to high, add rice and stir until the grains become partially translucent - no longer than 1 minute.
6. Turn heat down to medium low. Add about 3 cups of stock. Then leave it, uncovered, stirring just once or twice, until most of the liquid has been absorbed.
7. Check firmness of rice and add 1/2 cup of stock at a time, stirring occasionally until absorbed, and the rice is cooked to your taste. Season with salt and pepper if desired. Reserve half a cup of stock for the final step.
8. KEY STEP: Add butter, parmesan and most of the parsley, then stir vigorously (activates the starch and makes it super creamy). The excess liquid will evaporate quickly, so add more if you want a soupier risotto.
9. Add mushrooms back into the risotto towards the end, just to heat through.
10. Right at the end when the risotto is ready, add a splash of chicken broth to make the risotto slightly soupy, then take it off the stove.
11. Serve IMMEDIATELY!! Garnish with bacon and parsley.
12. Note: If everyone in the class can eat bacon, you can stir bacon through at step 9 with the mushrooms.