

# PORCINI AND CHOCOLATE RISOTTO

*Willie Harcourt-Cooze*

## INGREDIENTS

20 MINUTES 2 SERVINGS

100g dried porcini mushrooms  
 4-5 tbsp. olive oil  
 1 onion, finely chopped  
 25g butter  
 250g Arborio rice  
 1 glass white wine.  
 1 litre hot chicken or vegetable stock  
 2 tbsp. finely grated 100% cacao.  
 Salt and freshly ground pepper  
 Freshly grated parmesan cheese to serve  
 Cooking time: -  
 Preparation time: 50 minutes  
 Serves 4

## TAGS

#italian #rice #vegetarian



1

Gather your ingredients.



2

Place the porcini mushrooms in a small heatproof bowl. Cover with boiling water and leave to soak for at least 20 minutes.



3

Meanwhile, heat the oil in a large pan. Add the onion and garlic and fry over a gentle heat for 3-4 minutes, or until soft and translucent.





4

Then stir in the rice.



5

Once the rice is toasted, add the wine and cook until the alcohol has evaporated, then start with the stock.



6

Stir until the stock is absorbed to keep cooking the rice.



7

Tip in the porcini. Bring to a gentle simmer, stirring continuously.



8

Add a ladleful of hot stock and continue to simmer, stirring frequently, until the liquid has again been absorbed.



9

Continue cooking, adding the stock and stirring in this way, until all the stock has been used up and the rice is plump and tender. Around 15 minutes.





10

Finally, stir in the cacao, butter and parmesan and mix.



11

Season with salt and pepper to taste.



12

Serve with grated Parmesan sprinkled over the top.

