



RISOTTO DE CAMAGROCS--FUNNEL CHANTERELLE RISOTTO

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Carrera

INGREDIENTS

60 MINUTES 2 SERVINGS

- 150 g d'arròs Carnaroli o Arborio
- 1 escalonya
- 150 g de mantega
- 100 ml de vi blanc sec
- 200 g de camagrocs

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- 150 g of Carnaroli or Arborio rice
 - 1 shallot
 - 150 g of butter
 - 100 ml of dry white wine
 - 200 g of funnel chanterelle

TAGS

#bolets #camagroc #chanterelle #funghi



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RISOTTO, by Roger Tresanchez Carrera

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1

Apurarem els darrers camagrocs de la temporada.

We will finish the last funnel chanterelle gathered this season.



2

Rentem els camagrocs assegurant-nos que no quedi gens de terra i piquem l'escalunya.

Wash well the chanterelle, ensuring that all soil is removed, and chop the shallot.



3

Com sempre, fonem la mantega a foc baix en l'olla on cuinarem el risotto.

As always, melt the butter over low heat in the pot where we will cook the risotto.



4

Coïem l'escalunya a foc baix durant uns 5 minuts.

Brown the shallot over low heat for 5 minutes.



5

Afegim els camagrocs nets i ben escorreguts.

Add the clean and dry chanterelle.



6

Els cuinem uns 5 minuts i els reservem, juntament amb la ceba.

Cook them for about 5 minutes, and then save them along with the onion.





7

Afegim l'arròs i, a foc alt, el rossegem un parell de minuts.

Add the rice, rice the heat and toast it for a couple of minutes.



8

Afegim el vi blanc i l'evaporem.

Add the wine and evaporate it.



9

Anem afegint cullerots de brou bullent segons l'arròs se'l vagi bevent.

Add ladles of boiling broth as rice absorb it.



10

Al cap d'uns 5 min, afegim els camagrocs reservats i barregem bé. Seguim afegint brou fins que l'arròs està cuit.

After about 5 minutes, add the saved chanterelle and mix well. Keep adding broth until the rice is cooked.



11

Quan ja queda poc (un parell de minuts) per a que l'arròs estigui a punt, afegim uns 50 g de mantega a l'olla.

When the rice is almost cooked (a couple of minutes left), add 50 g of butter.



12

Remenem bé, apaguem el foc i deixem uns 5 minuts tapat.

Mix well, turn off the heat and let it rest covered for about 5 minutes.





13

Bon profit!

Enjoy your meal!

