



PREP TIME:
10 minutes

COOK TIME:
20 minutes

MUSHROOM & THYME RISOTTO



INGREDIENTS

- 2 tbsp olive oil
- 1 tbsp butter
- 1 small onion, finely chopped
- 2 garlic cloves, minced
- 250g mixed mushrooms (portobellini, shiitake, brown), sliced
- 1½ cups arborio rice
- ½ cup dry white wine
- 4 cups warm vegetable stock
- 1 tsp fresh thyme leaves (or ½ tsp dried)
- Salt & pepper to taste
- ½ cup grated Parmesan
- 1 tbsp butter (for finishing)
- Truffle oil (optional, for drizzling)



DIRECTIONS

- **Sauté base:** In a large pan, heat olive oil and butter over medium heat. Add onion and cook until translucent (5 minutes). Add garlic and cook for 1 minute.
- **Cook mushrooms:** Add sliced mushrooms and thyme. Sauté until mushrooms are browned and have released most of their moisture (about 7–10 minutes). Season lightly.
- **Add rice:** Stir in arborio rice and toast for 2 minutes until edges are translucent. Pour in white wine (if using) and stir until absorbed.
- **Add stock slowly:** Begin adding warm stock one ladle at a time, stirring often. Let each addition absorb before adding more. Continue until rice is al dente and creamy (~20–25 minutes).
- **Finish:** Stir in Parmesan and a tablespoon of butter. Adjust seasoning. Cover and let rest for 2 minutes.
- **Serve:** Dish into warm bowls, top with extra Parmesan and a light drizzle of truffle oil.



PERFECT PAIRING: STRANDVELD SYRAH