

Risotto express with mushrooms and duck confit, parmesan and truffle oil

Recette pour 4 personnes



Description

Delicious Italian flavors with a hint of white truffle oil.

L'idée déco

The risotto is the kind of dish that you can make endless variations upon, so don't be scared and try different substitutions you will surprise yourself.

Ingrédients

For the risotto

- 250 Gr Arborio rice
- 6 Sprig(s) Thyme
- 1 Unit(s) White onion
- 100 Gr Parmigiano reggiano
- 200 Ml White wine
- 2 Liter(s) Vegetable stock

- Olive oil
- Salt and pepper
- Butter

For the mushrooms

- 100 Gr Button mushrooms
- 2 Unit(s) Portobello mushroom
- 10 Sprig(s) Parsley
- 2 Unit(s) Garlic
- 2 Unit(s) Confit duck leg

- Olive oil

- Salt and pepper
- Butter

Dressage

- 4 Tsp Truffle oil
- Olive oil
- Salt and pepper
- Butter

Préparations

Temps de préparation **30 mins**

Mise en place

In a stock pot, bring the broth to a boil, add your rice and cook 7 minutes. Once the rice has been pre-cooked, drain it, carefully keeping the broth. Spread the rice on a large tray or plate to stop the cooking. Chop the thyme, garlic and parsley. Thinly slice the onion as well as the mushrooms and grate the Parmesan. Shred the duck legs confit.

Preparation for the risotto

In a pan with olive oil, sweat the onion until it is soft and translucent, add the thyme. Follow with the rice and the white wine and cook until it has absorbed completely. Cover with the broth (the cooking liquid of the rice) and cook until all the liquid is absorbed. Repeat the last step until the rice is cooked al dente. While cooking your risotto, in a hot pan with olive oil, cook garlic with mushrooms and cook 4-6 minutes until the mushrooms are browned and cooked. Add the duck confit to warm through. Remove from heat and add the parsley.

To serve

Place the risotto in a bowl and add your parmesan and a white truffle oil drizzle. In a bowl, put two tablespoons of beautiful risotto, garnished with mushrooms and duck confit.

Bon appétit!