




Product Spotlight: Dried Mushrooms


Dried mushrooms allow us to have the rich and exotic flavour of wild mushrooms all year round!



Forest Mushroom Risotto

A comforting risotto rich in flavour using leek and forest mushrooms, made creamy and dreamy with Hippy Veggies macadamia cheese, served with sautéed Brussels sprouts with thyme.

 35 minutes

 2 servings

 Plant-Based

26 May 2023

Jazz it up!

You can add lemon zest or dried chilli flakes to the Brussels sprouts for a different flavour. Add crushed garlic to the risotto as it cooks if you have some.

Per serve: **PROTEIN** 13g **TOTAL FAT** 26g **CARBOHYDRATES** 77g

FROM YOUR BOX

| | |
|------------------------|----------|
| DRIED FOREST MUSHROOMS | 1 packet |
| LEEK | 1 |
| CELERY STALK | 1 |
| ARBORIO RICE | 150g |
| BUTTON MUSHROOMS | 150g |
| BRUSSELS SPROUTS | 100g |
| THYME | 1 packet |
| MACADAMIA CHEESE | 1 jar |

FROM YOUR PANTRY

olive oil, salt, pepper, 1 vegetable stock cube, white wine vinegar

KEY UTENSILS

large frypan, saucepan, small frypan

NOTES

You can use liquid stock or a stock paste instead of a stock cube.

Leeks can be quite sandy! To remove excess sand, rinse the sliced leek in a colander before adding it to the pan.



1. MAKE THE STOCK

Place dried mushrooms in a saucepan with **1L of water**. Bring to a boil and add **1 crumbled stock cube** (see notes). Stir to dissolve. Reduce heat to a simmer.



2. SAUTÉ THE VEGETABLES

Slice leek and dice celery (see notes). Add to a large pan with **1 tbsp olive oil** over medium heat and cook for 5 minutes, or until tender. Add rice and **1 tbsp vinegar**, combine well.



3. SIMMER THE RICE

Add stock (including mushrooms) to the rice 1 cup at a time. Simmer, allowing stock to absorb after each addition. Cook, stirring, until rice is tender but still firm and all stock is absorbed.



4. COOK THE MUSHROOMS

Meanwhile, heat a frypan over medium-high heat with **olive oil**. Trim and quarter mushrooms and sprouts. Add to pan along with 1/2 tbsp thyme leaves. Cook for 4-5 minutes, or until tender. Season to taste with **salt and pepper**.



5. FINISH THE RISOTTO

Stir 1/3 macadamia cheese through the risotto until well combined (add water to loosen if needed). Season with **salt and pepper** to taste.



6. FINISH AND SERVE

Divide risotto among shallow bowls. Top with mushrooms and sprouts. Add spoonfuls of remaining macadamia cheese, to taste. Garnish with thyme leaves to taste.



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