

## Duck and Porcini Mushroom Risotto

Serves 4-6

20g dried porcini mushrooms  
1 cup boiling water  
2 tablespoons olive oil  
1 large onion, finely chopped  
2 cloves garlic, crushed  
2 cups Arborio rice  
200g open cap mushrooms, finely chopped  
1 cup dry white wine  
1.5 litres chicken stock, simmering  
250g cooked duck meat, shredded  
50g butter  
150g Parmesan cheese, finely grated  
sea salt and freshly ground black pepper, to taste

Soak porcini mushrooms in boiling water. Heat oil in a large heavy-based saucepan and sauté onion and garlic until softened. Add rice and cook, stirring for 1 minute or until the rice has turned opaque. Add chopped mushrooms and cook until softened. Add wine and drained liquid from porcini mushrooms to the rice. Add 1 cup of simmering stock and, cook uncovered, stirring until all the liquid has been absorbed. Adding hot stock is important to maintain the cooking temperature and continue the cooking process. Finely chop porcini mushrooms and add to the rice with the duck meat. Continue adding stock, stirring regularly, until the rice is cooked to 'al dente' stage - this will take 15-20 minutes. If more liquid is required during this process add extra stock or boiling water. Stir the butter and half the Parmesan into the risotto and season to taste. Portion onto individual plates and serve with remaining Parmesan.

[www.naomicrisante.com.au](http://www.naomicrisante.com.au)