

## Mushroom risotto with truffle aroma

### Ingredients

- 160g of arborio rice
- **12g Vegetable Bouillon Premium (Art. 43952)**
- **15g of Truffle Paste (Art. 55127)**
- **4g of Garlic Paste (Art. 55014)**
- **20g of Forest Mix (Art. 20057)**
- 700ml of water (for the stock)
- 30ml of white wine
- 50g of shimeji mushrooms
- 50g of onion, finely chopped
- 10ml of olive oil
- 30g of butter
- 50g of parmesan
- Salt
- Black pepper

### Cooking instructions

1. Prepare the Vegetable Bouillon in a saucepan. Keep it warm.
2. In a deep pan, heat up the olive oil, sauté the onion, add the Garlic Paste, the shimeji mushrooms, the Forest Mix and sauté until they get brown.
3. Add the rice and continue to sauté until the rice has become transparent.
4. Extinguish with wine and mix until evaporated.
5. Add a part of the hot stock and continue to stir until absorbed. (Ensure that the stock is added gradually, and once the rice has absorbed the previous quantity).
6. Once the rice is done, add the Truffle Paste.
7. Remove from the heat, add the butter and parmesan and continue stirring.
8. Add salt and freshly-ground pepper and serve.