

# CREAMY RISOTTO WITH BALSAMIC MUSHROOMS

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COOK TIME: 45mins

SERVES: 4

CALORIES: 643 kcal (PER SERVING)

## INGREDIENTS

400 g/2 cups arborio rice  
5 tbsp olive oil  
1 shallot, finely chopped  
1 garlic clove, minced  
1,5 L - 2 L (6-8 cups) vegetable broth, warm  
40 g/4 tbsp unsalted butter  
100 g/3.7 oz grated parmesan  
100 g/3.7 oz mascarpone  
1/3 cup/80 ml white wine  
2 tbsp lemon juice  
salt + black pepper

### \*BALSAMIC MUSHROOMS

500 g/1 pound mushrooms  
2 tbsp olive oil  
30 g/2 tbsp unsalted butter  
4 garlic cloves, minced  
4 sprigs of thyme  
3 tbsp balsamic vinegar

### \*ADDITIONAL

4 eggs  
1 tbsp vinegar  
chopped parsley, for serving  
parmesan, for serving

## DIRECTIONS

Start with the risotto. Heat olive oil in a large Dutch oven or a heavy pot over low heat. Add onion and garlic. Cook, stirring often, until softened, about 3 minutes. Add rice and cook, stirring often, about 2 minutes. Pour white wine and cook, stirring, until it's almost completely evaporated.

Add about 1 cup warm broth and cook, stirring, until liquid is absorbed. Repeat process, adding more broth as each addition is absorbed, until rice is tender but still firm to the bite and the mixture is creamy.

I needed about 20-25 minutes with 1,5 L (6 cups) broth. Add more broth if needed, cook until the desired consistency is achieved.

The risotto should be loose and creamy, thick enough that you can see the bottom of your pot when stirring, but still saucy.

Season with salt and pepper. Remove from the heat and add lemon juice, butter, mascarpone and parmesan. Stir until incorporated. Taste and add salt and pepper, if needed. Cover and set aside.

Meanwhile when the rice is cooking, heat olive oil in a skillet over medium heat. Add half of the mushrooms and cook, stirring often, until they start to soften. Add the remaining mushrooms and cook until golden brown.

Add garlic, cook for about 3 minutes. Then stir in balsamic vinegar, thyme and butter. Season with salt and pepper. Set aside.

Finally, make the poached eggs. Bring a small saucepan with water to a bare simmer over low heat. Add vinegar.

Crack 1 egg into a small bowl or a cup. Stir the water to create a gentle whirlpool, then slide the egg into the simmering water. Cook until whites are cooked but yolks are still runny, about 3 minutes.

Using a slotted spoon, carefully transfer the egg to a plate layered with kitchen paper. Repeat with the remaining eggs.

Divide the risotto among bowls, top with eggs and mushrooms. Sprinkle with parsley, parmesan and black pepper. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.