# Clara's Butternut & Porcini Mushroom Risotto Recipe

Ingredients



250 g Arborio rice
1/2 butternut
35g dried Porcini mushrooms
1 large spring onion – thinly sliced
1 cube vegetable or chicken stock
1 glass of Provence rosé wine
30g hazelnuts
1 garlic clove
1 tablespoon heavy cream
Optional: a few tablespoons freshly grated Parmesan cheese, a touch of chives or parsley

1. Preheat the oven to 392°F. Remove the seeds of the butternut. Place in an oven-proof dish, add salt, pepper, drizzle with olive oil and cook for 30 minutes until tender.
2. Soak the Porcini mushrooms in very hot water for 30mn.
3. Pour 70cl simmering water over the stock cube. Stir to dissolve.
4. In a blender mix the butternut flesh (add a little water if needed) and keep 200g of the purée.
5. Fry the spring onion in a pan with a drizzle of olive oil. Add the rice, simmer, and stir until it becomes pearly, about 3 minutes.
6. Add a glass of rosé wine and let evaporate stirring constantly.
7. Add the butternut purée and pour the broth little by little while stirring. Add salt and pepper.
8. Meanwhile roast the crushed hazelnuts, the Porcini mushrooms and the minced garlic in another pan.
9. Risotto is cooked when the rice is soft and creamy (about 20 min)
10. Place the risotto in shallow plates, add the rest of the Porcini mushrooms, hazelnuts and parsley.
11. Pour yourself a glass of GrandRosé wine and enjoy!

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