

White Wine Risotto with Field Mushrooms (serves 4)

Ingredients:

- 4 large mushrooms
- 3 tbsp oil
- Cracked black pepper
- 4 cups vegetable broth
- 1.5 cups quality white wine
- 1 leek, chopped
- 2 cups Arborio rice
- 3 tbsp lemon juice
- 1/3 cup shredded basil
- 1/2 cup grated parmesan cheese

Place the broth and wine into a saucepan over medium heat and allow to simmer rapidly.

Place the oil in a separate saucepan over medium heat. Add the leek and rice, and cook for 2 minutes. Add the broth mixture, a few cups at a time, and stir frequently until the broth has been absorbed. Continue adding broth and stirring until it is all used and the rice is *al dente* and creamy.

While the risotto is cooking, brush the mushrooms with oil and sprinkle with pepper. Place under a preheated hot grill (broiler) and cook for 5 minutes or until soft.

To serve the risotto, stir the lemon juice, basil and parmesan through the risotto and place in serving bowls immediately. Top with a mushroom and serve.