



Serves: 4

Oven-Baked Mushroom, Spinach & Pine Nut Risotto

2 tbs olive oil
1 large brown onion, finely chopped
2 garlic cloves, crushed
2 cups Arborio rice
100g fresh shiitake mushrooms, sliced
300g cup mushrooms, thinly sliced
1/3 cup white wine
1 litre chicken or vegetable stock
100g baby spinach
2 tbs chopped fresh flat-leaf parsley
3 tbs pine nuts, toasted
Finely grated parmesan, to serve

1. Preheat oven to 180°C fan forced.
2. Heat half the oil in a large heavy-based ovenproof saucepan over medium heat. Add onion and garlic and cook, stirring often for 5 minutes or until onion is soft. Stir in the rice and cook for 1 minute. Increase heat to high, add mushrooms and cook for 3 minutes until they start to soften.
3. Add the wine and bring to the boil. Boil the stock in a separate saucepan then pour over rice and stir to combine. Cover with a tight fitting lid. Place saucepan into oven and cook for 20 minutes.
4. Remove the risotto from the oven, stir in spinach and parsley. Cover with a lid and stand for 3 minutes.
5. Stir through the pine nuts, taste and season with salt and pepper. Scatter over the parmesan and serve.

Tip: This risotto is delicious with 125g marinated feta stirred through with pine nuts in step 5.