

TASTES OF LIFE

Steamed Risotto with mushrooms

Serves 4

250 g risotto rice
250 g vegetable stock
75 g frozen peas
190 g chanterelle mushrooms
50 g grated hard cheese



Place the peas, mushrooms, rice and vegetable stock in a covered container. Mix and steam for 20 minutes at 100° C.

Once cooked, stir the grated cheese into the rice mixture and serve.