

JOSPER MADE SMOKED MUSHROOM RISOTTO

SERVINGS: 10

INGREDIENTS	UNIT	BRUTE	NET
RISOTTO			
Carnaroli rice	Kg	1	
Onion	Kg	1	
Dried mushrooms	Kg	0,1	
Butter	Kg	0,2	
Parmesan cheese	Kg	0,06	
Olive Oil	L	0,1	
Water	L	4	
Salt and pepper	To taste		

TECHNIQUES USED

Convection - Smoking

NECESSARY COOKWARE

Josper Casserole 28 cm – 2 units

METHOD OF PREPARATION:

- Smoke the butter prior to the lighting up inside the josper with some wine shoots for about 30 minutes closing the vents and allowing the smoke to build up inside, is crucial to have the butter at room temperature
- 1. Hydrate the dried mushrooms for at least 45 minutes, we will use that water as the stock for the rice
- 2. In a casserole, put the onion cutted in julienne and start caramelizing it on the top grill until browned, removing and adding water when necessary
- 3. Once the onion is ready , mix it with the hydrated mushroom and start roasting the mixture with some olive oil on a casserole, in the meantime, bring the stock to a boiling point on another casserole.
- 4. Roast the carnaroli with the onion and mushrooms for 3 minutes and then add the stock. Set a timer for 15 min and add stock when necessary.
- 5. When the timer is clicking, remove the rice from the oven and mix it with the smoke butter and parmesan and serve straight away.