

# Mushroom Miso Risotto

*Itsi Weinstock - adapted from Serious Eats*

March 29, 2020

## Preparation 1

1. Place 2 **shitake mushrooms** in a pot with 500mL water, bring to a boil then turn off.
2. Slice 500g of **mushrooms**.

## Cooking 1

1. Pour a few tbsp of water into a large pan, add the **mushrooms** and cook on high heat until no water remains. At this point add 2 tbsp oil and turn down heat to medium to fry.

## Preparation 2

3. Mince 3 cloves of **garlic**.
4. Finely slice 2 **spring onion whites**, reserving the greens.
5. Finely dice 1 **onion**.
6. Remove the rehydrated **shitake mushrooms** from the water and finely dice.
7. Add 2 cups worth of **vegetable stock powder** to the water and stir.

## Cooking 2

2. Add the **shitakes**, **onion**, **spring onion**, 2 tsp **dried oregano** and 1 tsp **chilli flakes** to the pot and saute until onions are translucent.
3. Add the **garlic** and saute for 30s or until fragrant.
4. Add 250mL of **rice** (unwashed) to the pan and saute until they resemble ice-cubes, translucent on edges and opaque in the centre (5 mins).
5. Add 250mL of **white wine** and bring to a gentle simmer.
6. Once mostly dry, stir in 40mL (large heaped tbsp) of **white miso**, 1 tbsp **soy sauce** and crack in some **pepper**.
7. Add some stock to just cover and bring to a gentle simmer. When looking dryish, add more stock. and stir, scraping up bottom. Continue this with remaining stock then water until rice is cooked.

## Preparation 3

8. Thinly slice 2 **spring onion greens**.
9. Finely chop 1 bunch of **parsley**.
10. Juice half of one **lemon**.

## Cooking 3

8. Just before rice is done, add in the **spring onion** and **parsley**, then **lemon juice**, **salt** and **pepper** to taste. Leave rice a little wetter than desired, it will continue to evaporate.

## Servings: 2

### Ingredients:

500 g	<b>mushrooms</b>
1 bunch	<b>parsley</b>
1/2	<b>lemon</b>
3 cloves	<b>garlic</b>
1	<b>onion</b>
4 stalks	<b>green onion</b>
250 mL	<b>rice (risotto style)</b>
2 tsp	<b>dried oregano</b>
1 tsp	<b>chilli flakes</b>
2	<b>dried shitake mushroom</b>
2 cups worth	<b>vegetable stock powder</b>
40 mL	<b>white miso</b>
250 mL	<b>white wine</b>
1 tbsp	<b>soy sauce</b>