

LA FIERA CHESTNUT MASTERCLASS 2015

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RISOTTO WITH CHESTNUTS AND MUSHROOMS

500g Carnaroli rice
10g dried porcini mushrooms, soaked in cold water
50g unsalted butter to start
1 onion chopped very fine
100ml dry white wine
2 lt. chicken stock
100g salted butter to finish
150g grated parmesan
Salt to season

In a wide pan heat the 50g of butter, add the onions and lightly fry until transparent- do not let them colour. Add the rice and stir until the grains become transparent- about a minute. Add the wine and stir until it has completely evaporated. Add a ladle or two of boiling stock, simmer and stir until the liquid is almost entirely incorporated. Add soaked porcini mushrooms and keep adding the stock a little at a time till almost cooked, about 20 minutes. Remove from heat, season with salt, stir in the remaining butter and Parmesan. Rest for 3-4 minutes with lid on before serving with the mushroom and chestnut ragù. Serves 6-8.



MUSHROOM AND CHESTNUT RAGÚ

(Serves 8 as an accompaniment to the risotto)

500g button mushrooms, sliced
8 large chestnuts, cooked, peeled and finely sliced
1 large onion, finely chopped
1 leek, washed thoroughly and sliced
4 cloves garlic, minced
A large handful parsley, chopped
Extra virgin olive oil
Salt and pepper

Place the onion, leek and garlic in a pot with some of the olive oil and fry gently. Add the mushrooms and stir continuously at high heat until they soften- about 2-3 minutes. Lower the heat, add the sliced chestnuts and simmer for about 15 mins, then add the parsley and season with salt and pepper. Serve with risotto.