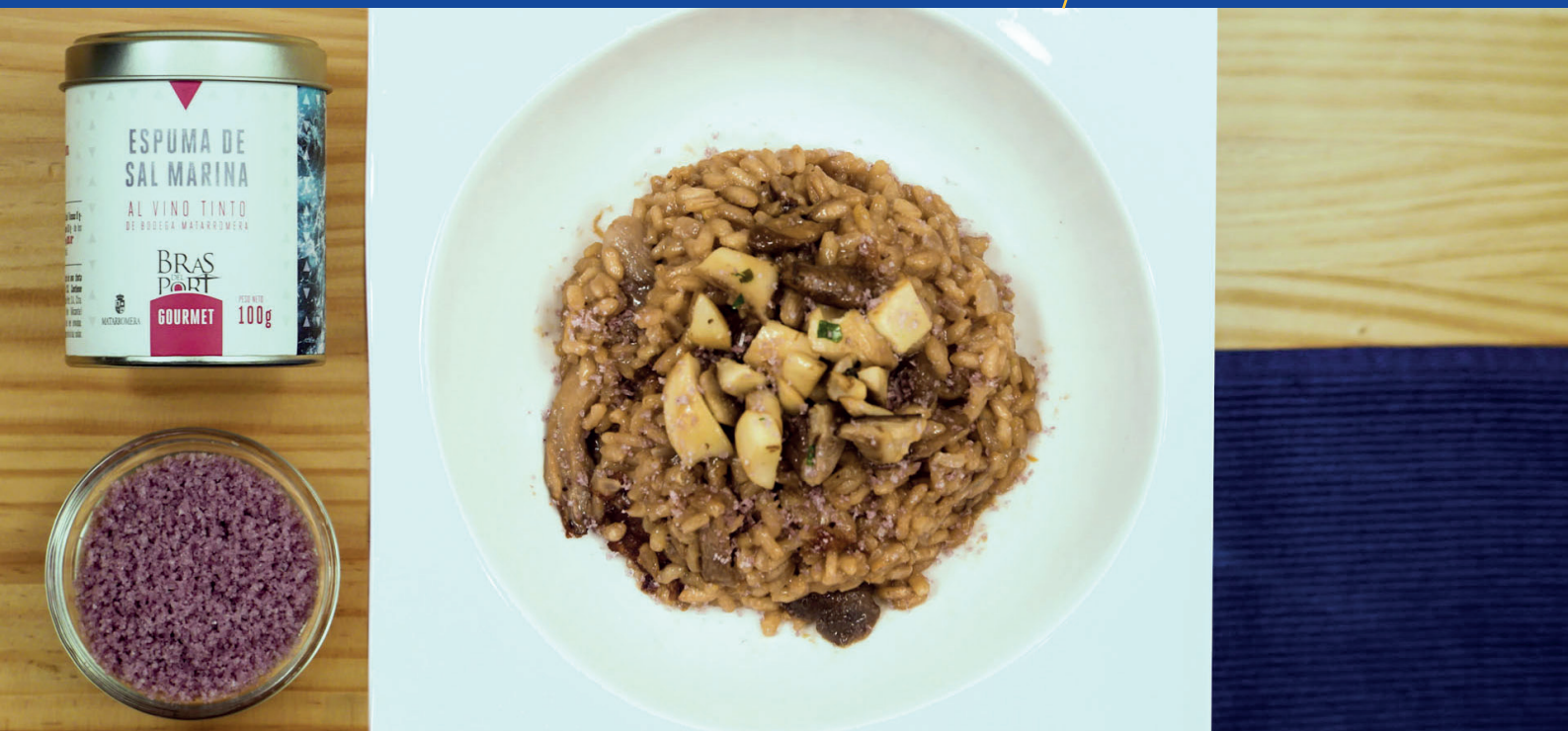


# MUSHROOM RISOTTO WITH RED WINE SEA SALT FOAM

BRAS  
DEL  
PORT  
DESDE 1900

Recipes



Main course



4 servings



35 minutes



Medium difficulty

## PREPARATION

1. Clean the mushrooms and chop them. Then chop the onion very thin.
2. Melt 60 g of butter in a casserole, add the onion and part of the boletus and cook until the onion is soft without letting it brown.
3. Add the rice over a high heat and stir, pour the red wine and bring to a boil while stirring. Let the wine reduce a couple of minutes and pour the chicken stock stirring well.
4. Season the risotto with the Bras del Port Eco sea salt, pepper and saffron. Let it cook for 12-15 minutes (according to instructions given by the rice manufacturer). Mix with the rest of the butter and grated Parmesan cheese and remove from heat.
5. On the other hand, sauté the rest of mushrooms and sprinkle with the chopped parsley.
6. Place the risotto in the bottom of a soup plate and put the mushrooms on top. Finally add the Bras del Port Red Wine Sea Salt Foam.

### Ingredients (4 servings):

- 300 g mushrooms
- 130 g onion
- 60 g butter
- 300 g risotto rice
- 800 ml chicken stock
- 150 ml red wine
- Extra virgin olive oil
- 30 g grated Parmesan cheese
- 30 g de chopped parsley
- Pepper
- Saffron
- Bras del Port Eco fine sea salt
- Bras del Port Red Wine Sea Salt Foam