KIKKOMAN

Festive Risotto with Mushrooms and Fresh Parmesan Chips

Total time **45 mins** **20 mins** preparation time **25 mins** cooking time

Nutritional facts (per portion):
2,017 kJ / 482 kcal

Fat: **24.8 g** Protein: **17.5 g**
Carbohydrates: **40.1 g**

INGREDIENTS

2 portion(s)

100 g	mixed mushrooms (e.g. white and chestnut mushrooms, oyster mushrooms etc.)
1	shallot
100 g	red cabbage
2	sage leaves
1 tbsp	butter
80 g	risotto rice
100 ml	white wine
300 ml	vegetable stock
1 tsp	cream cheese
1 tsp	Dijon mustard
1 tbsp	maple syrup
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 pinch	of cinnamon
	rape seed oil
50 g	freshly grated parmesan

PREPARATION

Step 1

Wash and trim the mushrooms. Dice half of them. Peel the shallot and chop finely. Wash and trim the red cabbage, then cut into very fine strips. Chop the sage finely. Sauté the mushrooms and shallot in a little butter. Wash the risotto rice, add it to the pan and cook until translucent. Add the white wine. Leave to simmer until the white wine evaporates. Then add a little stock and stir continuously at medium heat. Add a little more stock. Repeat several times. The risotto needs to cook for approx. 18 minutes until it is al dente. Add the cream cheese, maple syrup, naturally brewed soy sauce and sage, stir briefly, then season with cinnamon.

Step 2

In the meantime, fry the rest of the mushrooms and the red cabbage in a pan with a dash of rape seed oil, then season with naturally brewed soy sauce. Serve the risotto in dishes, distribute the mushroom and cabbage mixture on top and sprinkle with parmesan.