KIKKOMAN

Green herb risotto with roasted mushrooms

Total time **60 mins** **25 mins** preparation time **35 mins** cooking time

Nutritional facts (per portion):
1,880 kJ / 449 kcal

Fat: **12 g** Protein: **9 g**
Carbohydrates: **43 g**

INGREDIENTS

4 portion(s)

Green stock

15 g	fresh parsley
15 g	fresh basil
4	greens of scallions
200 g	frozen spinach
500 g	water

Ponzu stock

60 g	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
500 g	water

Green risotto

300 g	risotto-style rice
20 g	extra-virgin olive oil
4	whites of scallions, finely chopped
	Ponzu stock see above
	Green stock see above

Roast mushrooms

500 g	mushrooms, cleaned and cut in half if large
25 g	extra-virgin olive oil
5 g	salt
30 g	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon

Finishing

500 g	mushrooms, cleaned and cut in half if large
25 g	butter
100 g	parmesan cheese, finely grated
	Salt and freshly ground

PREPARATION

Step 1

Preheat the oven to 220C. Toss the mushrooms with 25 gr oil and 5 gr salt and roast for 10-15 minutes, until golden brown. Switch off the oven. Drizzle the mushrooms with 30 gr Ponzu and leave in the switched off, warm oven until the rest is ready.

Step 2

Finely chop 5 gr parsley leaves and 5 gr basil leaves and reserve. Transfer the remaining parsley, basil, scallion greens and frozen spinach to a blender or food processor. Add 500 gr water and process on high speed until smooth, about 30 seconds. Reserve the green stock. Mix the remaining 500 gr water with Ponzu and set aside.

Step 3

Heat oil in a heavy pan with a lid. Add rice and cook, stirring for 2 minutes. Add scallion whites and continue to cook, frequently stirring, for 1 minute. Add the water-Ponzu mix. Cover and bring to boil, then reduce heat to lowest possible setting. Cook for ten minutes undisturbed.

Step 4

Add the reserved green stock, stir once, and continue cooking until liquid is mostly absorbed and rice is tender with just a faint bite, about 8-10 minutes longer (taste!). Stir in the butter and parmesan, until butter has melted. Season to taste

pepper to taste	with salt and pepper. Top with reserved mushrooms and their pan juices, and chopped reserved herbs. Using a vegetable peeler, shave extra parmesan on the top and serve immediately.