Mushroom risotto with cheese DŽIUGAS®



Ingredients

100 g	of hard cheese DŽIUGAS
1	onion
2	cloves of garlic
2 tablespoons	of olive oil
400 g	of risotto rice
150-200 ml	of white dry/semi-sweet wine
according to taste	pepper and salt
100 g	of butter
1-2 glasses	of wild mushrooms
pinch	of fresh thyme
1,5 l	of chicken broth

Preparation

Bring the prepared broth to a boil and keep on the heat. Fry the finely chopped onion and garlic in some oil for 15 minutes on low (very very low) heat. Once they have softened, pour in the rice. Fry the rice while stirring, until they become clear. Pour in the wine, stir until it evaporates completely. Add salt and pepper. Pour a ladle of broth on the rice, reduce the heat, and stir until it evaporates. Also, the pot has to be quite deep so that the evaporation would not happen too quickly. Repeat this until the rice are cooked, but not over cooked, not too soft. This should take around 15-20 minutes. While the rice is

cooking, just before the end, fry the mushrooms, thyme, salt and pepper in some butter. Remove the risotto from the heat, add parmesan, butter. Stir well. In addition, this is the most important moment in preparation, because now the risotto achieves this creamy stage. Serve with fried mushrooms and wine.