

Parmesan risotto with mushrooms

Cuisine: **Italian**
Food category: **Side dishes**



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Company: **Retigo**



Program steps

Preheating: 175 °C

1

 Combination

 50 %

 Termination by time

 00:30 hh:mm

 160 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
olive oil	0.1	l
shallot	0.25	kg
garlic	0.02	kg
arborio rice	0.8	kg
vegetable broth	1.2	l
dry white wine	0.3	l
salt	0.02	kg
whipped cream 33%	0.35	l
parmesan cheese	0.1	kg
butter soft	0	kg

Directions

Saute shallots with a clove of garlic in olive oil. Pour in the Arborio rice
into a full gastro container, add fried shallots, 3 dcl of white wine and 1.2 l of vegetable stock or hot, well-salted water.
Cover with a lid and place in the convection oven. After cooking, mix with cream and parmesan or butter according to taste to soften.

Nutrition and allergens	
Allergens: 7 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K	
Nutritional value of one portion	Value
Energy	337.5 kJ
Carbohydrate	67.3 g
Fat	3 g
Protein	9.7 g
Water	0 g

Recommended accessories



GN container Stainless
steel full