

# Wild Mushroom and Basil Risotto

## Ingredients:

40 g (1 1/2 oz) dried cep mushrooms

50 g (2 oz) butter

1 clove garlic, finely chopped

1 small onion, finely chopped

Freshly ground black pepper

250 g (9 oz) Arborio rice

300 ml (1/2 pt) hot vegetable stock

12 basil leaves, torn

## Method:

1. Soak the mushrooms in 300 ml (1/2 pt) of warm water.
2. Chop the onion.
3. Then place the butter, garlic and onion into a large bowl, and cover it with cling film.
4. Cook at 1000 W for 2 minutes, or until softened.
5. Season with freshly ground black pepper. Stir the butter mixture into the rice.
6. Add the hot stock and soaking liquid from the mushrooms. Cover the pot.
7. Cook for 5 minutes at 1000 W.
8. Stir the mushrooms into the rice mixture. Cover the pot. Cook for 5 more minutes at 1000 W.
9. Stir the rice, then add the basil. Continue to cook for a final 5 minutes at 1000 W.
10. Allow to stand for about 10 minutes. And then stir.