

# BARBETTA

## TRUFFLED MUSHROOM RAGU

Serves 4

What you'll need:

- 100g swiss brown mushroom sliced
- 200g button mushroom sliced
- 100g enoki mushrooms chopped into 4
- 100g shitake mushrooms sliced
- 30g dried porcini mushrooms soaked in 500ml warm water - strained & diced (keep water)
- 30g truffle paste
- 3 garlic cloves chopped
- 2 hand size sticks of rosemary
- 5 sprigs thyme
- Salt & pepper to taste
- 100ml olive oil

Throw it together:

1. In a large pan heat oil well. Add crushed garlic & herbs. As they start to colour, add all the mushrooms and stir until they start wilting. Season with salt & pepper.
2. Cook for a further 5 minutes on low heat. Remove from stove, remove garlic & herbs.
3. Stir in truffle paste
4. For risotto - add mushroom ragu to the basic risotto recipe 5 minutes into step 4. Use the porcini mushroom stock (water) and if more stock is required, use vegetable stock.
5. Serve risotto. Enjoy!