

Porcini & spinach risotto



- 25g dried porcini
- 50g butter
- 1 onion , finely chopped
- 1 garlic clove , crushed
- 200g chestnut mushrooms , sliced
- 150g risotto rice
- glass white wine
- 750ml vegetable stock , kept simmering
- 100g spinach , washed and chopped
- few shavings parmesan (optional)

1. Soak the porcini in a cup of boiling water for 10 minutes. Strain the liquid through a sieve to remove any grit and keep for the risotto. Roughly chop the porcini.
2. Heat the butter in a wide shallow pan and cook the onion and garlic until softened. Add the chestnut mushrooms and cook for 5 minutes, then add the porcini and risotto rice and stir until coated.
3. Tip in the wine and bubble until it's all absorbed. Gradually add the stock and porcini soaking liquid, stirring until the rice is tender but still has a little bite (you might not need all the stock). Stir through the spinach until just wilted. Serve sprinkled with a little parmesan if you like.