Wild mushroom risotto with Grana Padano

Serves 4 | As a side: serves 6

Ingredients

- **3 tbsp** olive oil
- **1** onion, finely chopped
- **2** garlic cloves, finely chopped
- **300 g** risotto rice (arborio or carnaroli)
- **50 ml** dry white wine
- **800 ml** hot vegetable stock
- **150 g** wild mushrooms
- **1 heaped tbsp** butter
- **1 bunch** of rocket
- **60 g** Grana Padano, grated

Method

1. Heat some of the oil in the pressure cooker. Fry the onion until soft and translucent. Add the garlic and mushrooms and fry together.
2. Remove the mushroom mixture. Add another spoonful of the oil and the rice. Fry for 2 minutes, until the tips of the grains turn translucent. Add the wine and let it evaporate.
3. Add the hot stock. Close the pressure cooker and bring it to the highest pressure setting (level 3 in the original recipe). Once the indicator shows the right pressure, cook for 7 minutes, maintaining the pressure.
4. Meanwhile, use the cutter to shape some of the grated cheese into circles on baking parchment. Bake at 185 °C until golden.
5. After 7 minutes, turn off the heat and let the pressure release naturally. Open the cooker only once all pressure has been released. Stir the rice and check that it is al dente.
6. Fold in the butter, remaining cheese and mushroom mixture. Serve immediately with rocket and the cheese wafers.

EQUIPMENT

Pressure cooker, oven, baking parchment and a 10 cm round cutter.