



Porcini Mushroom Risotto with Beef

Porcini Mushroom Risotto with Beef, Radicchio, and Balsamic Vinegar



Easy



2 Servings



35 min.



Along with pasta and pizza, risotto is definitely a classic of Italian cuisine! And as with all Italian dishes, the same goes for risotto: the possibilities are endless. This risotto is like an autumn day in Tuscany: the savory mushrooms and aromatic balsamic vinegar give it a very special touch. It pairs perfectly with beef round and the robust flavor of bitter radicchio. A dish that enchants with its earthy array of flavors.

Ingredients

100–120 g risotto rice
½ onion
200 ml white wine
500 ml vegetable stock
200 g porcini mushrooms
100 g button mushrooms
Salt and pepper
40 g Parmesan
2 tbsp butter
¼ head of radicchio
50 ml balsamic vinegar
from Modena
1 tbsp sugar
120 g beef round
extra virgin olive oil
Sunflower oil

Step 1: The Preparation

Peel the onion and dice it very finely. Clean the mushrooms with a kitchen knife and dice them. Then separate the radicchio into individual leaves, wash them, and pat them dry. Next, cut the radicchio leaves into very thin strips. Next, cut the beef round into finger-thick strips and grate the Parmesan cheese using a kitchen grater.

Step 2: The Risotto

To make the risotto, heat some olive oil in a pot. Once the oil is hot, add the risotto rice and let it cook for a few minutes. Add the diced onion and mushrooms and cook over medium heat until translucent. When the rice begins to sizzle softly, deglaze it with white wine and let the liquid reduce for a few minutes. Repeat this process of deglazing with white wine a few times. Then gradually pour in the vegetable stock while stirring. Once it has reduced slightly, add a little more vegetable stock—and keep doing this until the rice is cooked through. Season the risotto with a little balsamic vinegar and adjust the seasoning of the porcini mushroom risotto to taste with sea salt and freshly ground black pepper. Finally, add a few cold butter flakes and the Parmesan, and gently stir both in.

Step 3: Beef Hip Strips

Now pour half a liter of sunflower oil into a small pot and heat it. Meanwhile, season the meat with salt. When the oil is hot, add the strips of beef rump and fry them for about a minute. The meat should be crispy, but not too dark. Remove the meat from the hot oil with a slotted spoon and place it on a paper towel to drain.

Step 4: The Finale

Set aside a few strips of radicchio for garnish. Add the remaining radicchio strips to the risotto just before serving and mix everything together well. Then you're ready to serve. Spoon the porcini mushroom risotto onto a plate and arrange the beef on top. Garnish with radicchio strips. Molto delicato!

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