FROM OUR KITCHEN

Beef and mushroom risotto



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	105 min	120 min	4

01 Ingredients

- [ ] 600 g gravy beef, fat trimmed (check if enough)
- [ ] 2 brown onions
- [ ] 3 fresh thyme sprigs +1 tbsp extra leaves
- [ ] 1 bay leaf
- [ ] 1 1/2 L (6 cups) beef stock
- [ ] 2 tbsp olive oil
- [ ] 2 garlic cloves, crushed
- [ ] 400 g (2 cups) arborio rice
- [ ] 1 bunch asparagus, cut into 2cm lengths
- [ ] 1.3 cup (25gm) finely grated parmesan cheese +extra, to serve
- [ ] 60 g baby spinach
- [ ] 400 g mixed mushrooms, sliced
- [ ] 1 Zest of 1 lemon
- [ ] 1 Lemon wedges, parsley leaves, baby rocket leaves, to serve

02 Step-by-step method

01 Roughly chop 1 onion. Place chopped onion, thyme, bay leaf and stock in a large saucepan and bring to the boil. Add beef. Reduce heat and simmer, covered, for 1 hour or until beef is tender.

02 Using a slotted spoon, Remove beef from cooking liquid with a slotted spoon. Coarsely shred beef. Strain cooking liquid into a medium saucepan and discard solids. Cover stock mixture to keep warm.

03 Finely dice remaining onion. Heat half the oil in a large saucepan over medium heat. Cook onion, stirring, for 5 minutes or until softened. Add garlic and cook, stirring, for 1 minute. Add rice and thyme leaves and stir to coat for 1 to 2 minutes.

04 Add wine, bring to a simmer and stir until liquid has absorbed. Add warm stock, one ladle at a time, stirring constantly, and allowing stock to be absorbed before adding the next. Cook for 25 to 30 minutes or until all stock has been used and rice is al dente, adding asparagus for final 5 minutes. Remove from heat, add parmesan and spinach, season and stir with a wooden spoon. Cover and rest for 2 minutes.

05 Meanwhile, heat remaining oil in a large non-stick frying pan over medium-high heat. Cook mushrooms, stirring, for 5 minutes or until softened. Add mushrooms and beef to risotto and stir to combine.

06 Serve risotto topped with lemon zest, parsley and remaining parmesan, with lemon wedges and baby rocket leaves on the side.

03 Chef's tips

- Chuck steak would also work well in this recipe.

- We used a mixture of Swiss brown, oyster and enoki mushrooms but you can use any combination of mushrooms.

- Use pecorino cheese instead of parmesan, and try marjoram instead of thyme.