

SMOKED CHICKEN & WILD MUSHROOM RISOTTO

Creamy and bursting with smoky depth and earthy richness

The Welsh Dragon Butter and white balsamic vinegar are the secret ingredients in this dish, creating the perfect balance of richness and freshness.

Serves 2

Ingredients

1 **Smoked Chicken Breast** (sliced or shredded)

150g Arborio rice

1 small shallot (finely chopped)

2 cloves garlic

100ml **white wine**

700ml hot chicken stock

One Punnet of Mixed Mushrooms (shiitake, chestnut,
porcini if possible)

Parmesan (freshly grated)

Welsh Dragon Butter

Fino White Balsamic Vinegar

Truffle oil (optional but elevates it)



Season the mushrooms lightly, and Roast, air fry or pan-fry the mushrooms over high heat until golden, well-coloured and aromatic, then set aside.

Gently warm the stock in a separate pan.

Finely chop the shallot and garlic and Sauté in butter over a medium heat until softened but not coloured.

Add the rice and cook for 1-2 minutes, stirring, until the grains are lightly toasted and coated in butter.

Deglaze the pan with white wine and cook till almost completely reduced.



Add a ladle of hot stock and stir occasionally until mostly absorbed. Continue adding stock a ladle at a time, allowing each addition to be absorbed before adding the next.

When the rice is almost al dente, fold in the mushrooms. Continue cooking for a few minutes until the rice is tender with a slight bite.

Remove from the heat. Stir through, a few cubes of cold butter, grated Parmesan and a small dash of white balsamic vinegar. If using truffle oil, add a little now.

Check the seasoning and consistency. The risotto should be creamy and gently flowing rather than stiff. Add a splash of stock if needed.

Spoon into warm bowls and finish with Sliced Smoked Chicken, extra Parmesan, fresh herbs and a little black pepper.

Enjoy!