

TRUFFLE MUSHROOM RISOTTO  
WITH CREMATTA & CRISPY LEEKS

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Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# TRUFFLE MUSHROOM RISOTTO WITH CREMATA & CRISPY LEEKS

*Chef Gary Parsons*

## *Ingredients*

SERVES 1

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<b>DA105 Dell'ami Arbequina Extra Virgin Olive Oil</b>	<b>10ml</b>
<b>VE008 Julienne Bruno Crematta</b>	<b>15g</b>
<b>DA303 Arborio Risotto Rice</b>	<b>150g</b>
<b>IN165 Cornish Sea Salt</b>	<b>4g</b>
<b>IN717 Black Truffle Paste</b>	<b>5g</b>
White Onion, peeled and finely chopped	1 onion
Garlic Clove, chopped	1 clove
Mushroom Stock, hot	650ml
Chesnut Mushrooms, washed and cut	250g
Leeks, cut into fine julienne	50g



MUSHROOM RISOTTO

*with Julienne Bruno Crematta, black truffle paste and crispy leeks*

### *Method*

1. Finely chop the onions and garlic. Heat olive oil in a pan, fry the onions on a low heat until softened. Whilst the onions and garlic are cooking, finely slice the chesnut mushrooms and cut the leeks into julienne.
2. Add the risotto rice to the pan with the onions and garlic and let it cook for 1 minute. Keep the pan over a medium heat and pour in a quarter of the mushroom stock. Simmer the rice, stir often, until the rice has absorbed all the stock. Add the rest of the stock and continue to simmer and stir, it should start to become creamy and tender. Take the pan off the heat and stir in the black truffle paste.
3. Pan fry the mushrooms until they are golden, once golden add half the leeks and season well with salt and pepper. In a separate pan fry the other half of the leeks until they are crispy and brown. Set aside ready to garnish the risotto. Add the mushrooms and leeks and stir into the risotto, whilst stirring add in the crematta and check for seasoning.
4. Spoon into a bowl and finish with the crispy leeks.

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### *Dell'ami Arbequonia Extra Virgin Olive Oil*

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado.

### *Cornish Sea Salt Flakes*

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.

### *Arborio Risotto Rice*

Piedmont in the corner of northern Italy is famous for rice production with misty paddy fields stretching across much of the beautiful Vercelli plain. We work closely with a family farm that has been growing world class grains for more than 100 years using sympathetic agricultural practices. While much of the risotto rice on the market is sourced from multiple farms and steel milled by large processors, our producer is one of very few who still mill their own rice on the farm.

### *Black Truffle Paste*

You will soon succumb to this highly sought-after 'must-have' truffle, as soon the enticing fragrance is inhaled. The taste is even more captivating. A simply sublime way to intensify the flavour of winter favourites like risotto.

### *Julienne Bruno Crematta*

Dubbed the pastry chefs new best friend. A lightly whipped creamy, tangy versatile spread. Naturally plant-based. Made for bagels, pasta sauces, cheesecakes, tiramisu and much more.