



PLANT-BASED
RECIPES
MUSHROOM
RISOTTO
Parveggia



you will need

2 tbsp of olive oil

1 clove of garlic, *diced*

1 small head of white onion,
finely chopped

50 gr of mushrooms, sliced

A pinch of salt

A pinch of black pepper

100 gr of arborio rice

300 ml vegetable stock

25 gr of vegan butter

Fresh thyme

GreenVie Parveggio

Recipe & Photo credits
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method

In a hot pan, add olive oil, and add in the mushrooms, garlic and onions.

Season with salt and pepper and cook for about 5 minutes on a high heat.

Now you can add in the rice, and start adding stock in batches - about 3 times.

Everytime the rice soaks up the stock - add more.

The final result should be a creamy risotto - so make sure you don't dry it out - so add enough stock.

For the last minute - add the butter and mix

Serve with fresh thyme and **Parveggio**.



SERVES



PREP TIME



APPROXIMATE
COOKING TIME



Green Vie

PARVEGGIO
grated

Vegan

WITH COCONUT OIL

FREE FROM:
DAIRY / GLUTEN / SOYA /
LACTOSE / PALM OIL

A bowl of risotto with mushrooms and herbs, topped with grated cheese.