

# Mushroom Risotto with Italian Herbed Lamb Cutlets

Ingredients:

Olive oil

200g Arborio rice

1 onion

3 cloves garlic

50g dried porcini mushrooms

200g button mushrooms, sliced

100g Swiss brown mushrooms, sliced

100g butter

100g grated Parmesan

2L chicken stock

Seasoning- salt and pepper

Garnish with chopped parsley, chopped rosemary, grated lemon

## Method:

Soak porcini mushrooms in the chicken stock and bring the liquid to a simmer; allow for up to 5 minutes.

Slice all the mushrooms and set aside in a bowl.

In a medium-sized saucepan, sweat off the chopped onion and garlic in a little olive oil until they appear translucent.

Add in the mushrooms, season to taste, and continue cooking for a further 5 minutes.

Now add the Arborio rice.

Strain the porcini mushrooms from the chicken stock; finely chop and add to the rice, onion, and garlic.

Add the chicken stock slowly in moderate amounts until the rice is almost cooked (this should take approximately 15-20 minutes).

Remove from the heat and stir in the butter and Parmesan until the texture of the ingredients appears silky and smooth (if too gluggy, just add more of the stock liquid and season to taste).

To serve, place a spoonful of the risotto mix into the middle of a plate; arrange the grilled lamb chops in the centre and drizzle with some of the juices from the lamb, sprinkle with Italian parsley, chopped rosemary, and grated lemon.

## Equipment and Utensils for Mushroom Risotto:

Medium-sized saucepan

Cutting board

Chef's knife

Wooden spoon

Measuring spoons

Mixing bowl

Strainer

Lemon squeezer (optional)

### **Italian Herbed Lamb Cutlets**

Serves 4

8 lamb cutlets or lamb chops

#### **Marinade**

6 tbs olive oil

1 tbs oregano, dried

1 tbs fresh rosemary leaves- chopped

fresh thyme sprigs

6 cloves of garlic, minced

Salt and pepper

6 tbs olive oil

1 lemon – grated/juiced

Lemon wedges for service or grated lemon

Chopped parsley to serve

Preheat the grill or a grill pan over medium-high heat.

In a small bowl, mix together olive oil, minced garlic, dried oregano, chopped rosemary, fresh thyme sprigs and lemon juice to create the herb marinade.

Season the lamb chops with salt and black pepper on both sides.

Brush the lamb chops generously with the herb marinade, ensuring they are well coated. Allow to sit at room temperature for 10 mins.

Place the lamb chops on the preheated grill and cook for about 4-5 minutes per side, or until the desired level of doneness is reached. Cooking time may vary based on the thickness of the chops.

Once cooked, remove the lamb chops from the grill and let them rest for a few minutes.

Garnish with freshly chopped parsley and serve with lemon wedges on the side.