

Mushroom risotto in a pressure cooker

[View recipe on the website](#)

Ingredients

- Olive oil for frying
- 2 medium onions
- 325 g risotto rice (e.g. arborio)
- 75 ml white wine
- 250 g mushrooms (I use frozen ones, I didn't thaw them)
- 400 g broth (suitable for chicken or vegetables)
- salt, pepper
- 70 g Parmesan, finely grated
- A little melted butter

Instructions

1. We prepare the ingredients.
2. We heat up the grapefruit and caramelize the onions in a small amount. By the way, we don't count onions as liquid, because after caramelization, the liquid will be gone.
3. Add arborio or other rice suitable for risotto and stir and fry until pale. The white rice will absorb the oil and become translucent at first, then turn white again after about a minute.
4. Add a splash of white wine and stir the rice with a spatula so that it does not stick to the bottom. During this time, the wine should have time to evaporate.
5. We pour the broth with vegetables, in this recipe - mushrooms, and immediately cover the pressure cooker.
6. We increase the heat intensity and when the pressure rises we boil for 7 minutes.
7. When the time is up we release the pressure (quick way)
8. The risotto will still look a little too liquid, but in half a minute the rice should absorb what's left.
9. Add Parmesan, a little melted butter and mix lightly.

