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# DUCK & PORCINI MUSHROOM RISOTTO

## DUCK RISOTTO

**Difficulty:** Easy

**Serves:** 4

**Prep:** 5 minutes

**Cooking:** 25 minutes



## INGREDIENTS

2 Luv-a-Duck Fresh Duck  
Breasts\*

40g dried porcini mushrooms  
soaked in 200ml water (or dried  
shitake mushrooms)  
1 tblsp olive oil  
1 shallot, finely chopped  
1 clove garlic, finely chopped  
1 ½ cups arborio rice  
4 cups Luv-a-Duck Duck Stock  
100g porcini mushrooms, sliced  
1 tblsp butter  
50g parmesan cheese, grated

### To Garnish

Shaved parmesan to garnish  
Cracked black pepper to taste  
Truffle Oil to garnish , Micro  
herbs to garnish

*\*Alternatively, you can use  
Smoked Breasts or Roast  
Breasts from the Luv-a-Duck  
cooked range and heat as  
per pack instructions.*

## METHOD

1. Heat oil in a deep fryingpan or shallow wide saucepan over a medium heat saute the shallot and garlic 2 minutes, stir in the arborio rice and toast 1-2 minutes stirring. Heat the duck stock in a saucepan until liquid begins to boil, keep warm.
2. Stir in one ladle at a time of hot duck stock stirring occasionally until all the liquid is absorbed. Repeat until all the stock has been absorbed and rice is al dente. (If rice is still firm you may need to add a little more water or stock).
3. Stir in the dried porcini mushrooms and soaking liquid along with the sliced mushrooms and butter.
4. Heat ovenproof frypan to a medium heat, and pre-heat oven to 190°C.
5. Pat dry duck breasts, score skin in a crisscross pattern and lightly season the skin with salt. Place in pre-heated pan skin side down, using no oil, for 5 mins or until the skin is golden. Turn and cook for a further 2 mins. Remove pan from heat and place in pre-heated oven for a further 8-10 mins to your liking. Rest for 5 mins before slicing.
6. Stir the parmesan cheese into the risotto and season to taste with black pepper.
7. Serve risotto on warm plates top with sliced smoked duck and garnish with shaved parmesan, a drizzle of truffle oil and micro herbs.

### CHEF'S TIPS

Duck stock maybe replaced with vegetable stock.

If fresh porcini mushrooms are not available try another variation swiss brown, chanterelles or dried shitake mushrooms (available at all Asian supermarkets).

Truffle oil is available from speciality stores or delicatessens. In place of truffle oil you may like to use a good quality olive oil or a little vincotto .