

Dried porcini quinoa 'risotto'

For two, takes 30 minutes

- * *Dried porcini – A generous handful*
- * *Onion or leek – 1, diced*
- * *Butter – a knob*
- * *Garlic – 2 cloves, peeled and sliced*
- * *Quinoa - 200g*
- * *Lemon – zest and juice of 1/2*
- * *Salt – 1/2 tsp*
- * *Dried oregano - 1 tsp*
- * *Parmesan – plenty, to serve*

Start by soaking the dried mushrooms in 600ml of just boiled water in a large bowl.

Melt the butter in a heavy based saucepan and fry the onion or leek until soft. You can add a splash of water then cover the pan and leave things to steam for ten minutes if you prefer.

Add the garlic and cook for a couple of minutes. Then stir in the quinoa with the lemon zest, juice, oregano and salt until everything is well mixed.

Strain the mushrooms directly into the pan through a sieve lined with a double layer of paper-towel (this will catch any grit from the mushrooms). Cover and simmer for 15 minutes.

Chop the soaked mushrooms into small pieces (if necessary) then add them to the pan.

Simmer for another few minutes, or until the quinoa is al dente and most of the liquid has been absorbed. If it looks too dry, add a touch more water. Season with pepper and add more lemon or salt according to taste. Serve with lots of grated parmesan.