**Chicken & Mushroom Risotto**

**Preparation:** 5 minutes / **Cooking time:** 8 minutes / **Serves:** 6

**THE CHEFS TOOLS**
- Pressure Cooker
- Digital Timer/Thermometer
- Silicone Measuring Cups
- Silicone Spoon
- Fusion Knife

**INGREDIENTS**
- Olive oil
- 1 Onion diced
- 2 cloves Garlic, crushed
- 2 cups sliced Mushrooms
- 2-3 Chicken Breasts, halved and sliced
- 2 1/2 cups Arborio Rice
- 1 litre Chicken Stock
- 1 cup baby Spinach
- 1/2 cup finely grated Parmesan

**THE FUN**

In Pressure Cooker on high heat, combine oil, garlic, onion, mushroom to soften (1-2 minutes)

Add chicken to brown (1 minute).

Stir through rice to toast (1 minute) to release the starch.

Add stock and mix well. Close Pressure Cooker, on setting 2 bring up to pressure. Once at pressure, reduce heat to low to medium and cook for 8 minutes.

Quick-release pressure by placing running under cool water tap for a few seconds. When pressure indicator lowers, remove lid, stir through Parmesan and spinach and sit for 1 minute. If too much liquid, heat and stir with lid off to reduce liquid.

Serve immediately.

Chefs Tip: this is the basic process for all risottos so use your favourite ingredients to your liking. You may like to add a dash of white wine for extra flavour before adding stock!
You can also add a dollop of pesto on each serving.

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**Apple Crumble**

**Prep:** 10 mins / **Cook:** 25 mins / **Serves:** 4-6 / **Keeps:** best served on day of making

**THE CHEFS TOOLS**
- como advanced™ 28cm Sauté Pan
- Digital Timer/Thermometer
- Electronic Scales
- Silicone Measuring Set
- Silicone Slotted Spoon
- Silicone Spatula

**INGREDIENTS**
- 8-10 large Green Apples (peeled, cored and sliced into eighths)
- Handful Sultanas
- 1/4 cup (65g) Brown Sugar (for apples)
- 2 cups (300g) Plain Flour
- 2 cups (180g) Rolled Oats
- 1 cup (250g) Brown Sugar (for crumble)
- 1/2 tsp Ground Cinnamon
- 250g Butter, softened then cubed
- Fresh Cream or Ice Cream for serving

**THE FUN**

Pre-heat oven to 180°C for 15 minutes.

Spread apple evenly into the base of the Sauté Pan and sprinkle with 1/4 cup brown sugar, fry over a medium heat for a few minutes. Sprinkle sultanas over top.

Mix flour, oats and 1 cup brown sugar in mixing bowl.

Rub butter into flour mixture with fingers.
Sprinkle mixture evenly over apple.
Bake without lid for 25 minutes or until golden brown.
Serve with fresh cream or ice cream.