

Moulsecoomb LAT area

Moulsecoomb Ward Councillors



Councillor Mo Marsh
Phone: 01273 2964465
E: mo.marsh@brighton-hove.gov.uk
City Mayor for 2017-18



Councillor Anne Meadows
Phone: 01273 291175
E: anne.meadows@brighton-hove.gov.uk



Councillor Daniel Yates
Phone: 01273 291926
E: daniel.yates@brighton-hove.gov.uk

Bates Estate Ward Councillors



Councillor Tracey Hill
Phone: 01273 291437
Email: tracey.hill@brighton-hove.gov.uk



Councillor Michael Inkpen-Leissner
Phone: 01273 291623
Email: michael.inkpin-leissner@brighton-hove.gov.uk



Councillor Caroline Penn
Phone: 01273 291840
E: caroline.penn@brighton-hove.gov.uk

Mushroom Risotto

A warm hearty dish that can be adapted very easily to suit your tastes. For 4 people

Recipe

- 180 grams Risotto Rice
- 1 Medium White onion
- 2 tablespoon(s) Olive Oil
- 1 Garlic Clove
- 450 mL Vegetable Stock
- 120 grams Button Mushrooms
- 120 grams Wild Mushrooms
- 100 grams Fresh Parmesan Cheese

1. Finely chop the onions and garlic and fry gently in the oil and butter until soft and transparent - but not brown.
2. Add the rice to the pan and stir well on a low heat.
3. Add the 1/3 stock and turn up the heat to simmer and stirring occasionally until the stock is absorbed. Clean and slice the mushrooms and add into the rice with another 1/3 of stock and continue to simmer until the stock is absorbed.
4. Add the chives with the remaining 1/3 stock and repeat. Once the rice is fully cooked take off the heat and mix in the fresh herbs and 1/2 grated parmesan cheese.
5. Serve hot with some parmesan cheese on top.

