

Amavi

Cellars

MUSHROOM RISOTTO

serves 4-6

Ingredients

8 cups chicken broth, low sodium
3 tablespoons olive oil, divided
1 onion, diced, divided
2 garlic cloves, minced, divided
1 lb fresh portobello and crimini mushrooms, sliced (morel mushrooms can be added or substituted if available)
2 bay leaves
2 tablespoons fresh thyme, chopped
2 tablespoons fresh Italian parsley, chopped
2 tablespoons butter
Salt and Pepper
1 tablespoon truffle oil
1 ounce dried porcini mushrooms, wiped of grit
2 cups Arborio rice
½ cup dry white wine
½ cup fresh parmesan cheese, grated
truffle oil, for garnish
Fresh Italian parsley, for garnish

Directions

- Heat the chicken broth in a medium saucepan and keep warm over low heat
- Heat 1 tablespoon of oil in a large skillet over medium heat. Add ½ onion and 1 clove garlic, cook, stirring until translucent, about 5 minutes
- Add fresh mushrooms, herbs and butter. Saute for 3 to 5 minutes until lightly browned, season with salt and pepper
- Drizzle in truffle oil then add the dried porcini mushrooms which were reconstituted in 1 cup of warm chicken broth. Season again with salt and fresh cracked pepper. Saute 1 minute then remove from heat and set aside
- Coat a saucepan with remaining 2 tablespoons of oil. Saute the remaining ½ onion and garlic clove. add the rice and stir quickly until it is well-coated and opaque, 1 minute. This step cooks the starchy coating and prevents the grains from sticking. Stir in wine and cook until it is nearly all evaporated
- Now, with a ladle, add 1 cup of the warm broth and cook, stirring until the rice has absorbed the liquid.

- Add the remaining broth, 1 cup at a time. Continue to cook and stir, allowing the rice to absorb each addition of broth before adding more. The risotto should be slightly firm and creamy, not mushy.
- Transfer the mushrooms to the rice mixture. Stir in parmesan cheese, cook briefly until melted.
- Top with a drizzle of truffle oil and chopped parsley before serving