



FAVORITE RECIPE SERIES

WILD MUSHROOM RISOTTO

Makes seven 4oz. portions

Ingredients

1 Tbsp. – Vegetable Oil
1 Tbsp. – Unsalted Butter
2 oz. (1/4 cup) – Diced Yellow Onion
4 oz. (about 2/3 cup) – Arborio Rice
2 cups – Vegetable Broth, hot
1/8 tsp. – Iodized Salt
1/4 tsp. – Ground Black Pepper
1/4 cup – Grated Parmesan Cheese
1 tsp. – Unsalted Butter

1 1/2 Tbsp. – Chopped Fresh Shallots
1 oz. (about 1/2 cup) – Fresh Shiitake
Mushrooms, sliced
1 oz. – Trumpet Mushrooms, sliced
1 oz. – Cremini Mushrooms, sliced
1/2 cup – Dry White Cooking Wine
3 oz. (about 1 cup) – Shredded Parmesan
Cheese

Preparation

Step one:

Sauté onions in large pot with oil and butter until they are translucent.

Step two:

Add rice and stir for 2 minutes.

Step three:

Add hot broth, 1 cup at a time, cooking and stirring until liquid is absorbed before adding the next cup.

Step four:

Stir in salt and pepper, then grated parmesan cheese. Set aside.

Step five:

Melt butter in a pan, add shallots and mushrooms and sauté.

Step six:

Deglaze with white wine before adding to risotto.

Step seven:

Top risotto with Parmesan cheese and serve.