

Easy and Delicious Mushroom Risotto



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Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes

Cook Time: 40 minutes

Ingredients

- __ 6 cups of Water
- __ 2 oz of Dried Porcini Mushrooms
- __ 2 Tbsp of Tomato Paste
- __ 1/4 cup of Extra Virgin Olive Oil, divided
- __ 10 oz of Cremini Mushrooms, thinly sliced
- __ 5 oz of Shiitake Mushrooms, stem removed and thinly sliced
- __ 1 Small Yellow Onion, minced
- __ 3 Cloves of Garlic, minced
- __ 1 cup of Arborio Rice
- __ 1/2 cup of Dry White Wine (red works too)
- __ Plenty of Salt and Pepper
- __ 2 Tbsp of Butter
- __ 1/2 cup of Grated Parm

1) To a medium saucepan, add the dried porcini mushrooms, tomato puree and water, bring to a simmer over medium-low heat and allow them to steep while you start the risotto.

2) In a medium, high-side skillet or shallow Dutch oven, add a couple Tbsp of the olive oil, allow it to get nice and hot then add in the cremini and shitake mushrooms, season with a pinch of salt and saute about 10 minutes or until they cook down, develop some crispy bits around the edges and develop some color, remove to a plate or bowl.



3) In the same skillet, add the remaining oil and onion, saute a few minutes until it becomes translucent then add in the garlic, cook for another minute and finally, stir in the rice. Cook the rice into the oil and onion mixture for a minute then add in the wine and cook while constantly stirring until the wine cooks out and gets absorbed.

4) Working with one ladleful at a time, start feeding the rice with the porcini stock, and add another one back in when the liquid has absorbed and continue doing that until the rice is almost cooked through.

5) Take the porcini out of the stock, give them a fine chop, add them to the rice along with the sauteed mushrooms, butter and parm, then add in one last ladleful of stock, give everything a stir, remove from the heat, put a lid on and don't touch it for 5 minutes then you're ready to stir in the parsley, adjust seasoning to taste and serve.