

# Mushroom Risotto

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*Risotto is a rice based dish that, because of all the stirring, comes out to be like a creamy casserole consistency. Even when there is no cream in the recipe it tastes like there is, which makes it great for a vegetarian option. Serves 6.*

## Ingredients:

1/4 cup olive oil  
1 onion, chopped  
2 cloves garlic, minced  
2 quarts vegetable or chicken stock  
2 1/2-ounce packages dried porcini or shiitake mushrooms  
2 cups arborio or canaroli rice\*  
1 cup white wine  
1 pound white mushrooms, sliced  
1/4 cup butter, cubed  
1 cup Parmesan cheese

## Directions:

1. In a medium saucepan heat the stock until boiling. Add the dried mushrooms and cover. Let sit 20 minutes and then remove the mushrooms and strain back into the pot to remove the grit.
2. Chop the mushrooms and set aside. Meanwhile, keep the stock hot.
3. In a large sauce pot heat the olive oil over high heat. Add the onions and cook until translucent, about 5 minutes.
4. Add the garlic and the rice. Cook until the rice becomes slightly translucent or shiny and begins to smell nutty, almost like popcorn, about 8 minutes.
5. Now slowly add the stock until it reaches just to the top of the rice. Continue to cook over medium-high heat stirring often. The goal is to reduce the stock and agitate the rice.
6. Once most of the stock has reduced continue raising the level just to the top of the rice. This should take 5 or 6 additions of stock, or until all the stock is used up, about 40 minutes total.
7. Meanwhile, in a large saute pan cook the sliced mushrooms over high heat just until they are soft. Add them to the risotto and de-glaze the pan with the white wine.
8. Lastly add the white wine and let cook until the wine flavor has cooked out.
9. Add the butter and Parmesan and stir the rice vigorously until it becomes thick and shiny, about 3 minutes.
10. Serve on plates.

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