



Wild Mushroom Risotto

YIELD: Makes 12 first course servings or 6 entrée servings

COOKING TIME: Prep 15 minutes, Cook 45 minutes, Total 1 hour

WINE SUGGESTION: 2017 Pinot Noir, Sonoma Valley

INGREDIENTS

9 tablespoons butter, divided

1½ pounds fresh wild mushrooms (such as cèpe [porcini], hen of the woods, chanterelle, or stemmed shiitake); large mushrooms sliced, small mushrooms halved or quartered

1 teaspoon of dried herbs (tarragon or herbs de Provence work nicely)

7 cups (about) low-salt chicken broth

1 tablespoon extra-virgin olive oil

¾ cup finely chopped leek (white and pale green parts only)

1 small sweet or yellow onion, finely chopped

1¼ cups arborio rice (8 to 9 ounces)

¼ cup dry white wine

¼ cup dry white vermouth

½ cup grated Parmesan cheese plus additional for serving (optional)

PREPARATION

In a heavy skillet over medium-high heat, melt 3 tablespoons of butter, once foaming, add ½ of the mushrooms and sprinkle with salt and ½ tsp. of herbs.

Sauté mushrooms until tender and beginning to brown, 3 to 4 minutes.

Transfer mushrooms to medium bowl and prepare the remaining mushrooms in the same way, using 3 more tbsp. of butter, salt and the remaining dried herbs.

Once all the mushrooms are cooked and transferred to the same bowl, add some pepper, set aside and wipe out pan.

Bring 7 cups chicken broth to simmer in medium saucepan; keep warm.

Melt the remaining 3 tablespoons butter with olive oil in heavy large saucepan over medium to medium-low heat.

Add leek and onion, sprinkle with salt, and sauté until tender but not allowed to brown, about 4 to 5 minutes.

Add rice and increase heat to medium and stir until edges of rice begin to look translucent, about 3 to 4 minutes.

Add white wine and vermouth and stir until liquid is absorbed, about 1 minute.

Add $\frac{3}{4}$ cup warm chicken broth; stir until almost all broth is absorbed, about 3 minutes and continue adding broth by $\frac{3}{4}$ cup increments stirring until almost all broth is absorbed before adding more.

Once rice is halfway cooked, about 15 minutes, stir in sautéed mushrooms and continue to add remaining broth in $\frac{3}{4}$ cup increments like before until rice is tender but still firm to bite and risotto is creamy, about 10 minutes.

Stir in $\frac{1}{2}$ cup grated Parmesan cheese. Season with additional salt and pepper to taste. Transfer risotto to serving bowl with additional grated Parmesan cheese alongside if desired and serve.

