

# Wild Mushroom Risotto With Truffle Oil



Truffle oil is very strong. You can always add, but you can't take away! Check out the recipe today.

## **Notes:**

- Novice cook: 45 minutes + 30 minutes to reconstitute the dried mushrooms
- Experienced cook: 35 minutes + 30 minutes to reconstitute the dried mushrooms

## **Ingredients:**

- 1/4 cup of unsalted butter
- 1 garlic clove, minced
- 1 and 1/4 cup of assorted fresh mushrooms (crimini, oyster, shitake)
- 1/2 cup of dried, wild, sliced mushrooms Get a 1 oz bag. (reconstituted...meaning soaking in warm water for 30 minutes until they become soft)
- 2 tablespoons of extra virgin olive oil
- 1-2 tablespoons of truffle oil to finish the dish
- 1 small onion - small dice
- 2 cups of chicken stock
- 2 cups of wild mushroom stock
- 1 1/2 cups arborio or other grain rice
- fresh ground pepper and salt to taste (as needed).
- 1 cup of freshly grated parmesan cheese
- 2 tablespoons of dried parsley
- 2 tablespoons of dried thyme
- 1 cup of white wine

## **Instructions:**

1. Bring 2 and 1/2 cups of water (which will later be your mushroom stock) to a boil in the small stock pot. Take your 8 oz pack of mixed wild dry mushrooms and put them in the water. Cover the pot and let it seep like tea for 30 minutes. Drain well and reserve the stock in a measuring cup or larger container. Slice the mushrooms

2. During the time the mushrooms are soaking, it would be a great idea to dice your onion and mince your garlic. In the medium stock pot combine the chicken stock, mushroom stock, and 1/2 cup of white wine. Bring to a simmer and reduce to keep warm, but do not turn off your burner completely.

3. Over medium heat, in the sauté pan combine 1 tablespoon of extra virgin olive oil and 1 tablespoon of butter. After the butter has melted, add the garlic and sauté for 1 minute, then add all of the sliced mushrooms and cook for about 8 minutes. Add 1/2 cup of white wine and sauté for 1 minute. Take off of the heat and reserve the mushrooms in a bowl.

4. Without washing the sauté pan, return it to the burner. Over medium-high heat add the other tablespoon of olive oil and 2 tablespoons of butter. When the butter is melted, add the rice and stir a few times. Let the rice toast for two minutes. Add 1 cup of white wine and cook until the liquid has been absorbed. Then ladle in your stock a few at a time.

Risotto is not hard to make. You just have to pay attention to it. The trick to making great risotto is to ladle in the stock little by little. (And having the best ingredients helps, of course.)

5. Ladle the simmering broth into the risotto a few ladles at a time. Stir mixture constantly. Continue to slowly add broth, a few ladles at a time, until rice is cooked - about 20-25 minutes.

6. After about 15-18 minutes, add your reserved mushrooms. .

7. When the risotto is done, combine with truffle oil, cheese and dried herbs.

Serve immediately!