

Wild Mushroom Risotto

Step One - Risotto Base

1 cup Arborio rice
½ ea onion, small dice
3 cups chicken stock or low sodium broth
2t olive oil

Method:

In a heavy bottom saucepan, cook onion in olive oil over medium heat until tender. Add the rice and allow cooking for 1 minute stirring, in the oil. Add 4oz of chicken stock and stir until the rice has absorbed the stock and pulls away from the pan. Repeat this process twice more until the rice is completely cooked (there may be stock left over). If you will not be serving immediately, place cooked rice on a cookie pan and cool in the refrigerator. Do not season the risotto in this step.

Step Two

1 cup mushrooms, shitake, button, cimini,
washed and chopped
1oz sherry
2T pancetta, small dice
4oz chicken stock
1T chives

1T basil, chiffonade
2 cups risotto base
2 oz butter, cubed and cold
T.T. Salt and Pepper
1T olive oil

Method:

In a heavy bottom saucepan, brown the pancetta until crispy, add the olive oil and mushrooms and sauté. Deglaze with sherry until au sec (almost dry). Add chicken stock and bring to a simmer, add risotto base and stir until incorporated and simmering. Remove heat, stir in butter until creamy. Add basil, chives and salt and pepper to taste.