



Porcini Mushroom Risotto

- Approximately 10 Minutes Prep Time
- Approximately 40 minutes Cook Time
- 4 Servings

Ingredients

- 1 ounce Asiago Food dried porcini mushrooms 2 1/2 cups boiling water 3 cups chicken stock Salt and freshly ground pepper 1/4 cup extra-virgin olive oil 1 small shallot, minced 1 garlic clove, minced 1 cup arborio rice 1/4 cup dry white wine 1 small bay leaf, if desired 1 tablespoon unsalted butter 1 cup freshly grated Parmigiano-Reggiano cheese

Directions

1. In a heatproof bowl, soak the Asiago Food dried porcini in the boiling water until softened, 10 minutes. Drain, reserving 1 cup of the soaking liquid; rinse the mushrooms to remove any grit. Finely chop the porcini and reserve in a small bowl. Pour the soaking liquid into a medium saucepan, stopping before you reach the sediment at the bottom. Stir in the chicken stock and season with salt and pepper. Keep the stock mixture warm over low heat. 2. In a large saucepan, heat 2 tablespoons of the oil. Add the shallot and garlic and cook over moderate heat, stirring, until softened, 2 minutes. Add the rice and dried porcini and stir to coat. Add the wine and bay leaf and cook until the wine has evaporated. Add about one-fourth of the warm stock and cook over moderate heat, stirring constantly, until nearly absorbed. Continue adding the stock in batches, stirring constantly until the rice is al dente and suspended in a creamy sauce, about 20 minutes. Discard the bay leaf if used. Stir in the butter and cheese; season with salt and pepper and keep warm. 3. In a skillet, heat the remaining 2 tablespoons of oil. Add the porcini and thyme and cook over high heat, stirring, until softened and golden, 8 minutes. Discard the thyme. Season the porcini with salt and pepper, spoon over the risotto and serve.