

Mushroom Risotto



**Miette Culinary Studio
Chef Paul Vandewoude**

INGREDIENTS

4 oz. maitake mushrooms, cut in big chunks
4 oz. white mushrooms, cut in big chunks
4 oz. king trumpet mushrooms, cut in big chunks
1 oz. dried porcini mushrooms
1 cup boiling water
2 tbsp. olive oil
½ cup finely chopped onion
3 garlic cloves, finely chopped
2 cups arborio rice
½ dry white wine
5 cups vegetable broth
2 tbsp. freshly grated parmesan cheese
salt & pepper to taste

PREPARATION

1. In a cooking pot, heat 1 tbsp. olive oil. Add onions and garlic, and cook for a few minutes.
2. Add maitake, white or brown beech and king trumpet mushrooms, and cook for another 4-5 minutes. Set aside.
3. Combine dried porcini mushrooms with boiling water. Allow to stand for at least 15 minutes. Drain the porcini and chop fine. Drain the soaking liquid and add it to the vegetable broth. Set aside.
4. Heat 2nd tbsp. of olive oil in a 4-quart pot over medium heat. Stir in rice to coat the grains with oil and cook for about 1 more minute.
5. Add the wine and stir until it is mostly absorbed by the rice.
6. Add the porcini and begin to add the broth, ½ cup at a time, stirring well after each addition. Wait until each addition is almost completely absorbed before adding the next ½ cup.
7. When the rice is tender but firm (in about 20 minutes), turn off the heat, add mushrooms, and liquid from step 2.
8. Add salt & pepper to taste. Sprinkle with parmesan cheese.

(Serves 6 people)