

## Risotto ai Porcini "Porcini Mushrooms Risotto"

*Risotto is an Italian rice dish, cooked in broth to a creamy consistency, the broth may be fish or meat and in our case mushrooms!*

*Porcini have a nutty flavor very common dish in Piedmont, Northern Italy where Arborio rice is cultivated.*

*For 4 people Recipe:*

### **Ingredients:**

4 cups Arborio Rice

2 cups Porcini mushrooms Dry reconstitute in 1 cup hot water. (if fresh you may need 18 oz)

2 qts Chicken broth

8 oz European butter

1 cup Parmesan Cheese

½ onion chopped fine

Salt & Pepper

- Nutmeg  
- white wine  
- Parsley.

### **Procedure:**

*Take the rich chicken broth to a boil in a separate pot,*

*Use a shallow pot\*\* to brown the onion with half butter, add porcini mushrooms to onion and let reduce the water for 1 minute, then add rice, continue stir until dry, and start adding chicken stock with a ladle and let it absorb, continue this procedure until rice expand (cook) and become tender, add butter, cheese and maybe more stock to make sure is a little runny and not too hard to stir.*

*Garnish with grated parmesan cheese and chopped parsley, serve HOT.*

*\*\*The Rice will double its size, so please choose a pot large enough.*

