

Risotto ai Funghi

Ingredients

- 2 Tbsp extra-virgin olive oil
- 8 oz cremini mushrooms, trimmed and quartered
- 8 oz shiitake mushrooms, trimmed and quartered
- 1½ tsp table salt, divided
- ½ tsp pepper
- 6 Tbsp unsalted butter, cut into 6 pieces, divided
- 2 shallots, minced
- ¼ oz dried porcini mushrooms, rinsed and chopped fine
- 3 garlic cloves, minced
- 1½ cups Arborio rice
- 1 cup dry white wine
- 4 cups water, divided
- 2 tsp chopped fresh thyme
- 2 oz grated Parmesan cheese, about 1 cup
- 2 Tbsp chopped fresh parsley, plus extra for garnishing



Preparation

1. Heat oil in Dutch oven over medium heat until shimmering
2. Add cremini mushrooms, shiitake mushrooms, ½ teaspoon salt, and pepper
3. Cover and cook until mushrooms release their liquid, about 5 minutes
4. Uncover and continue to cook, stirring occasionally, until all liquid has evaporated and mushrooms begin to brown, 8 to 10 minutes longer
5. Add 4 tablespoons butter, shallots, porcini mushrooms, and garlic and cook until fragrant, about 1 minute
6. Add rice and cook, stirring frequently with wooden spoon, until grains are translucent around edges, about 2 minutes
7. Add wine and cook, stirring constantly and scraping up any browned bits, until wine is fully absorbed, about 2 minutes
8. Stir in 3 cups water, thyme, and remaining 1 teaspoon salt
9. Increase heat to high and bring to simmer
10. Stir, cover, and reduce heat to medium-low
11. Cook until almost all liquid has been absorbed and rice is just al dente, about 12 minutes, stirring twice during cooking
12. Add remaining 1 cup water and cook, stirring constantly, until risotto is creamy, about 3 minutes
13. Off heat, cover and let stand for 5 minutes (risotto will continue to thicken as it sits)
14. Stir in Parmesan, parsley, and remaining 2 tablespoons butter
15. Risotto should have consistency of loose oatmeal; wooden spoon dragged through mixture should leave trail that takes about 3 seconds to fill in
16. Adjust consistency with small increments of warm water as needed
17. Season with salt and pepper to taste
18. Serve immediately, sprinkled with extra parsley