

Mount Hood Mushroom Risotto

TOTAL PREP TIME: 15 minutes

TOTAL COOK TIME: 45 minutes

1 C arborio rice	1/4 C Chaga Chai tea, brewed and cooled
2 T olive oil	1/2 C Parmesan cheese, grated
1 med shallot, finely chopped	1/4 C fresh parsley, chopped
2 cloves garlic, minced	1/4 C toasted hazelnuts, chopped
1 C mixed wild mushrooms (such as chanterelles, morels, and porcini), sliced	1/4 C Oregon black truffles, finely chopped
1/2 C dry white wine	salt and pepper to taste
4 C vegetable broth	

PREPARE THE BROTH: In a medium saucepan, combine the vegetable broth and brewed Chaga Chai tea. Warm over low heat and keep it warm while preparing the risotto.

PREPARE THE RISOTTO: In a large saucepan, heat olive oil over medium heat. Add shallot and garlic, and sauté until fragrant, about 2 minutes. Add the mushrooms and cook until softened, about 5 minutes.

COOK THE RICE: Add Arborio rice to the saucepan and stir to coat with the oil. Cook for 1-2 minutes until the rice is lightly toasted. Pour in the white wine and cook until it is mostly absorbed.

ADD THE BROTH: Gradually add the warmed vegetable broth and Chaga Chai tea mixture, one ladle at a time, stirring constantly and allowing each addition to be absorbed before adding the next. Continue until the rice is creamy and tender, about 20-25 minutes.

FINISH THE DISH: Stir in the Parmesan cheese, fresh parsley, toasted hazelnuts, and Oregon black truffles. Season with salt and pepper to taste.