



## **Risotto ai Funghi**

Serves 4-6 People

Cook Time Approximately 20 Minutes

### **Ingredients:**

- One 12oz package of Arborio Rice
- 3 Tablespoons Extra Virgin Olive Oil
- 1 Teaspoon Kosher Salt
- 1 Cup White Wine
- 6.5 Cups of Stock
- 2 ounces Butter
- 1/4 Cup Grated Parmesan Cheese

### **Directions:**

1. In a medium pot heat stock to a simmer.
2. In a large (separate) pan heat olive oil over medium heat.
3. Add contents of rice package, cook while stirring for 5 minutes. You should smell the dried mushrooms and aromatics. Do Not Brown Rice!
4. Add white wine & salt. Cook on medium until the wine has been evaporated and absorbed.
5. Turn heat to medium low, and add a 1/2 Cup of warm stock. Cook while stirring for 2-4 minutes, until stock is almost completely absorbed.
6. Continue to add 1/2 cup of warm stock at a time, stirring continuously until each addition is almost absorbed.
7. NOTE: Arborio rice needs to be cooked for a minimum of 15 minutes using this method, and typically 18 minutes is ideal.
8. Once you have achieved a creamy, but not runny, rice you can stir in your butter and cheese.
9. Serve immediately, and top with more cheese if you please.