

Risotto ai Funghi

Ingredients for Mushroom Risotto

- 320 grams of Arborio or Carnaroli rice
- 250 grams of mixed mushrooms (porcini, champignon, etc.)
- 1 medium onion, finely chopped
- 2 cloves of garlic, minced
- 60 ml of dry white wine
- 1 liter of vegetable broth
- 50 grams of butter
- 50 grams of grated Parmigiano Reggiano
- Fresh parsley, finely chopped
- Extra virgin olive oil
- Salt, to taste
- Black pepper, to taste

Preparation

- 1** Start by preparing the mushrooms. Gently clean them with a damp cloth or brush to remove any dirt. Slice or chop them, depending on their size.
- 2** In a large pot, heat some extra virgin olive oil and add the chopped onion and minced garlic. Sauté over medium heat until they become soft and translucent.
- 3** Add the mushrooms to the pot and cook them until they release their liquid and reduce in volume. This may take about 5-7 minutes. Season with salt and black pepper to taste.
- 4** Meanwhile, in a separate pot, bring the vegetable broth to a boil. Keep it warm over low heat while preparing the risotto.
- 5** Add the rice to the pot with the mushrooms and toast it over medium heat for about 2-3 minutes, stirring constantly.
- 6** Deglaze the rice with the dry white wine and let it evaporate completely, while continuing to stir.
- 7** Gradually add the hot vegetable broth to the rice, one ladle at a time, stirring constantly and waiting for the liquid to be absorbed before adding the next ladle. Continue this process for about 18-20 minutes or until the rice is al dente.
- 8** Halfway through cooking, add half of the mushrooms to the risotto pot and mix well.



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- 9 Once the rice reaches the desired creamy consistency, remove the pot from the heat. Add the butter and grated Parmigiano Reggiano. Stir vigorously to incorporate the cheese and butter into the risotto.
- 10 Let the risotto rest for a few minutes, covered. This will help make the risotto even creamier.
- 11 Serve the hot Mushroom Risotto, garnished with the remaining mushrooms and a sprinkle of freshly chopped parsley.

