



**AUTHENTIC ITALIAN  
RESTAURANT AND BAKERY**



## RISOTTO AI FUNGHI PORCINI

**Yield 4 cups**  
Serves 4 as appetizer  
Serves 2 as main course

<b>1 pkg.</b>	Risotto Ai Funghi Porcini (200 g.)
<b>7 cups</b>	Chicken or vegetable broth
<b>2 TBS</b>	Shallots, finely chopped
<b>½ clove</b>	Garlic, smashed and minced
<b>3 ½ TBS</b>	Extra-virgin olive oil
<b>½ cup</b>	Italian parsley, leaves only, finely chopped
<b>4 TBS</b>	White wine (Chardonnay, Trebbiano)
<b>3 TBS</b>	Parmesan cheese, grated
<b>Salt</b>	To taste
<b>Pepper</b>	To taste
<b>Drizzle</b>	Extra-virgin olive oil

### COOKING INSTRUCTIONS

Remove the rice from the bag and allow to air for 30 minutes. Bring 7 cups of chicken or vegetable broth to a low boil.

Heat 2TBS extra-virgin olive oil in a saucepan. Add the shallots and garlic and cook over low heat until the shallots start to brown. Add the rice and keeping the heat low, stir until the rice are evenly coated. Toast the rice over low heat for 2-3 minutes, stirring continuously (do not overtoast!) Add half of the chopped parsley, stir, then add the white wine. Stir until the wine has evaporated, then add 4 oz of broth (the broth should be kept at a low boil or it will stop the cooking of the rice). The broth should always just cover the rice. Stir frequently and add the broth in ½ cups, as needed. We used 5 ½ cups of broth and cooked the risotto for 17 minutes. The risotto is al dente when the rice has a little firm white rice inside (it shouldn't be soft all the way through). If you prefer it cooked through, cook a little longer adding an additional ½ -1 cup broth.

Remove the risotto from the heat and add 1 ½ TBS extra-virgin olive oil, 3TBS grated Parmesan, ½ TBS chopped parsley and salt and pepper to taste. As you stir, move the saucepan back and forth for 45 seconds to 1 minute, which helps to produce a creamy risotto.

Distribute the risotto evenly between 2 plates and garnish with chopped parsley and a drizzle of extra-virgin olive oil.

### VARIATIONS

Add 4 oz raw chicken cut into ½ inch cubes, before adding the rice.

Add fresh, chopped mushrooms sautéed with shallots and garlic before adding the rice.

If desired, use ½ oz of butter in the place of extra-virgin olive oil to finish the risotto.

Buon Appetito!



Maurizio Mazzone