

## PORCINI RISOTTO

*Porcini mushrooms have a smooth, meaty texture and woody flavor. They are a natural enhancement to a smooth Risotto.*

Serves 4

### INGREDIENTS

3 tbsp	Butter
½	large white onion, finely chopped
1 ½ cup	Carnaroli or Arborio, an Italian rice
3 cup	Prepared chicken stock
2.5 oz	Dried porcini mushrooms, simmered low in prepared chicken stock for 15 minutes
1 cup	Parmigiano-Reggiano cheese, freshly grated

### DIRECTIONS

1. Melt 1 tablespoon butter in heavy large saucepan over medium heat.
2. Add onion. Sauté until translucent, stirring occasionally, about 10 minutes.
3. Add rice, and while stirring add 1/2 cup broth with porcini mushrooms..
4. When liquid in rice mixture has reduced, add an additional 1/2 cup stock with porcini mushrooms, always stirring.
5. As liquid reduces continue to add stock with porcini mushrooms 1/2 cup at a time, continually stirring until stock and mushrooms are used, about 20 minutes.
6. Mixture will be creamy and rice slightly al dente. Add remaining 2 tablespoons of butter, season with salt and pepper to taste.
7. Fold in 1 cup Parmigiano-Reggiano and serve. Buon Appetito!

