

# Chanterelle & Porcini Mushroom Risotto

Serves 1 | Active Time: 20 minutes | Total Time: 35 minutes

*Swick*

## Chef's Notes

A classic Italian comfort food, serve a little as a side or just have a big bowl of it all on it's own.

Dried mushrooms can be very dirty and can even have small pebbles embedded within them (e.g. morels are notorious for this). Be sure to wash them very carefully.

## Making the Risotto

To start the risotto, first place the dried porcini mushrooms into a bowl and soak in the water for 15 to 20 minutes. Meanwhile, bring the stock to a simmer on the stove.

Next, finely chop the onions. Heat a heavy-bottomed pan over medium-low heat and add the oil. Add the onions and salt and sweat until translucent, about 6-8 minutes. Strain the porcini mushrooms, reserving the liquid. Roughly chop all of the mushrooms and set aside.

Once the onions are soft and translucent, add the garlic and cook for another 30 seconds. Then add the mushrooms to the pan, season with the white pepper and cook for another 5 minutes, making sure all the excess liquid has evaporated.

Next, add the Arborio rice to the pan and "toast" for about 3 to 4 minutes, stirring often, until the rice turns translucent around the edges. Add the vermouth and stir until it is completely absorbed. (You can also substitute the vermouth with additional stock). Add the hot stock one cup at a time (and the reserved mushroom stock, if desired), allowing each cup to absorb completely before adding the next. The risotto will take about 25 to 30 minutes to fully cook.

To finish, remove the risotto from the heat and let sit covered for 2 minutes. Finally, drizzle with a tiny bit of truffle oil and/or fold in some grated cheese, if desired. Serve immediately.

\*Note: For plant-based, either omit the cheese or use a vegan parmesan cheese or make your own Plant-Based Parmesan.

## Step 1: Making the Risotto

- 16 g dried porcini mushrooms (1/2 cup)
- 1/2 cup room temperature water
- 1 small onion
- 2 tbsp extra-virgin olive oil
- 1 1/2 tsp sea salt
- 8 whole chanterelle mushrooms
- 2 large garlic cloves
- 1/2 tsp white pepper
- 3/4 cup vermouth
- 1 1/2 cups risotto rice
- 6 cups stock
- truffle oil, for garnish (optional)
- 3/4 cup parmesan cheese (optional)\*