

Mushroom Risotto

Recipe by Stephen Pavy

Serves: 4 (Main portions)

Serves: 8 (as a first course or side)

Serve with [Joseph Phelps Vineyards Fogdog Pinot Noir](#)

3 Tbsp. Unsalted butter
4 oz. Shiitake or other wild mushrooms, stems removed, sliced (about 2 cups)
4 oz. Brown crimini and/or Portobello mushrooms, stems removed, sliced (about 2 cups)
Salt and freshly ground pepper
¼ cup Mascarpone cheese or heavy cream
¼ cup Grated Parmesan cheese
1 Tbsp. chopped fresh parsley

This is one of my favorite recipes. Use a mix of mushrooms. I like a mix of shiitake, oyster, Portobello, and brown crimini mushrooms.

Condimenti

Heat the butter in a small skillet over moderate heat. When the butter begins to foam, add the mushrooms and cook for 3 - 5 minutes, until mushrooms are soft. Add salt, pepper to taste. Turn off the heat and set aside.

Brodo

5 cups homemade vegetable or chicken stock, or high quality store bought

Bring the broth to a steady simmer in a saucepan on the top of the stove.

Soffritto

2 Tbsp. unsalted butter
1 Tbsp. olive oil
1/3 cup finely minced yellow onion

Heat the butter and oil in a heavy 4 quart casserole over moderate heat. Add the onion and sauté for 1 to 2 minutes, until it begins to soften, being very careful **not** to brown the onion.

Riso

1 1/2 cups Arborio rice
1/2 cup dry white wine

Add the rice to the soffritto when the onion is softened and becoming translucent. Using a wooden spoon, stir the rice and onion for 1 minute, making sure each grain is well coated and begins to heat up. Add the wine and stir until it is completely absorbed. Begin to add the simmering broth, 1/2 cup at a time, stirring frequently. Wait until each addition is *almost* completely absorbed before adding the next 1/2 cup. Reserve about 1/4 cup to add at the end. Stir frequently to prevent sticking. This is the art of risotto - stirring enough, but not *too much*.

After about 20 minutes, when the rice is tender but still firm, and all of the broth has been added except for the last 1/4 cup, add the reserved broth and the *condimenti* that was set aside. Stir, and then add the remaining ingredients: Mascarpone, Parmesan cheeses. Stir vigorously until the cheeses are melted. Add most of the parsley and stir. Save just a bit of the parsley to put on the top of each plate of risotto as a garnish.

Serve immediately in warmed plates.