



Creamy Wild Mushroom Risotto

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

This savory wild mushroom risotto uses dried chanterelles. It's delicious, topped with tangy Gorgonzola cheese.

Ingredients

- 2 ounces dried chanterelle mushrooms - 1 ½ teaspoons butter - 1 teaspoon truffle oil (Optional) - 1 chopped onion - 2 shallots
- minced - 1 clove garlic
- minced - 3 ounces sliced fresh button mushrooms - 1 (12 ounce) package Arborio rice - ½ cup dry white wine - 1 quart hot chicken stock - 2 tablespoons heavy cream - 2 tablespoons crumbled Gorgonzola cheese
- or to taste - ground black pepper to taste

Instructions

1. Cover chanterelle mushrooms with hot water
2. cover
3. and set aside to soften for 30 minutes. Once soft
4. remove mushrooms from water and chop; discard water. Melt butter along with truffle oil in a large saucepan over medium-high heat. Add onion
5. shallot
6. and garlic; cook and stir two minutes until the onion begins to soften. Add fresh mushrooms; continue cooking until mushroom softens and begin to release their liquid. Stir in chopped chanterelle mushrooms
7. and cook 3 minutes more. Add Arborio rice; cook and stir for a few minutes until rice looks glossy and is well coated with onion mixture. Stir in white wine and cook until nearly evaporated. Reduce heat to medium; add 1/3 of the hot chicken stock. Cook and stir until chicken stock has been mostly absorbed
8. about 5 minutes. The risotto should be simmering gently while you stir in chicken stock. Add 1/2 of the remaining stock
9. and stir for 5 minutes more. Finally add remaining stock
10. and continue cooking until risotto is creamy and rice is tender
11. about 5 minutes more. The rice should not be completely soft
12. but still have a little firmness when you bite into it. You can add a little water if needed to cook the rice to this state. Remove risotto from the heat
13. and stir in heavy cream and Gorgonzola cheese. Season to taste with salt and pepper
14. and serve.