

Porcini Mushroom Risotto

Ingredients

- 1/2 cup dried porcini mushrooms
 - 1 cup boiling water
 - 6 1/2 cups vegetable stock or low-sodium broth
 - 4 tablespoons unsalted butter
 - 2 tablespoons extra-virgin olive oil
 - 1 small onion, minced
 - 1 garlic clove, minced
 - 1/2 pound cremini or shiitake mushrooms, stems trimmed and caps cut into 1/2-inch dice
 - 2 cups Arborio rice (14 ounces)
 - 1 1/2 cups dry white wine
 - 1/2 cup freshly grated Parmesan cheese, plus Parmesan shavings for garnish
 - Salt and freshly ground pepper
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How to Make It:

1. In a heatproof bowl, soak the dried porcini mushrooms in the boiling water until softened, about 20 minutes. Wash the mushrooms in the water to remove any dirt, then remove from water and coarsely chop. Reserve the mushroom soaking liquid.
2. In a medium saucepan, bring the vegetable stock to a boil. Cover and keep the stock at a bare simmer over low heat. In a large saucepan, melt 2 tablespoons of butter in the olive oil. Add the onion and garlic and cook over moderate heat until softened but not browned, about 4 minutes. Add the cremini mushrooms and cook, stirring, until they soften, about 4 minutes. Add the rice to the pan and cook, stirring, until coated, about 1 minute.
3. Add the white wine to the rice and simmer until it has almost evaporated. Add the chopped porcini mushrooms and the reserved mushroom soaking liquid, stopping before you reach the grit at the bottom. Add enough hot stock to cover the rice and cook, stirring constantly, until the stock has been absorbed. Add more stock. Continue cooking and stirring, adding more stock as it is absorbed, until the rice is just tender and a creamy sauce forms, about 30 minutes.
4. Remove the porcini risotto from the heat and stir in the remaining 2 tablespoons of butter and the grated Parmesan cheese. Season the risotto with salt and pepper and ladle it into shallow bowls. Top the risotto with Parmesan shavings and serve.