



Mushroom Risotto

Adapted from Dave Lieberman – Food Network

- 1-ounce dried mushrooms
- 1 cup boiling water
- 3 tablespoons olive oil
- 1 shallot, minced
- 1 cup Arborio rice
- 1 ½ cup chicken stock, heated (DL's recipe called for 1 cup stock and ½ cup white wine)
- Few pinches salt
- 2 tablespoons butter
- 1/2 cup grated pecorino romano
- 2 tablespoons chopped fresh parsley leaves

Place mushrooms in a bowl and pour boiling water over them; cover and let sit 10 minutes.

Heat the oil in a large saucepan over medium heat. Add shallots and sweat until they start to turn translucent in color, just a couple minutes.

Add rice and stir around until all the grains are covered with oil. To the rice, add the stock and wine.

Remove the mushrooms from their liquid, reserving the liquid, and chop them roughly (instead of this, I broke the dried mushrooms into pieces before soaking them). Add the mushrooms with their liquid to the pot. Add salt, raise heat to medium-high, and bring to a simmer. Stir well, reduce heat to low, cover, and cook for 20 minutes, stirring once more after 10 minutes.

Remove from heat and stir in the butter, pecorino, and parsley.

mushroom risotto was posted by wendi on 20 July 2010 at bonappetithon.com