

Porcini Mushroom Risotto

Swick

Makes 4 servings | Active Time: 30 minutes | Total Time: 1 hour

Step 1: Making the Dish

- 1/2 white onion, minced
 - 5 dried porcini mushrooms (or other dried wild mushroom), soaked in warm water for 30 minutes
 - 2 cloves garlic, minced
 - 6 cups/1.5 L water
 - Bunch parsley, minced
 - 2 1/4 cups/500 g arborio rice
 - 2 cups fresh porcini mushrooms (or a variety of other mushrooms like chanterelles, stemmed shiitakes, or cremini)
 - Salt and pepper (optional)
 - 1/4 cup/60 ml extra-virgin olive oil (optional)
 - Grated pecorino cheese (optional)
- In a soup pot, add onion, dried mushrooms, garlic, and water. Bring to a boil and simmer over medium-low heat for about 20 minutes. Add parsley, rice, and fresh mushrooms and simmer for another 25 minutes, or until rice is done. Be sure to stir the rice every few minutes so that it doesn't burn. Season with salt and pepper to taste before serving and add cheese, if using. Drizzle with olive oil to finish.