

Wild Mushroom + Thyme Risotto with White Truffle Essence

Serves 8

INGREDIENTS

For the Mushrooms:

3/4 cup dried porcini mushrooms,
hydrated in 5 cups hot water (reserve
for risotto)

3/4 lb. cremini mushrooms, sliced

1/2 onion, finely diced

2 cloves of garlic, finely diced

2 tsp fresh thyme, chopped

1 tbsp sherry vinegar

1 tbsp olive oil

2 tbsp unsalted butter

white truffle oil & pea shoots for
garnish

For the Risotto:

2 tbsp olive oil

1 medium yellow onion, cut into small
dice

2 cloves of garlic, finely diced

1 1/2 cups Arborio rice

1/2 cup white wine

5 cups porcini liquid (reserved from
hydrated mushrooms)

1 1/2 cup grated Parmesan

4 tbsp unsalted butter

METHOD

For the Mushrooms:

1. Heat 1 tablespoon of olive oil in a large skillet over medium heat. Add onion, and season with salt & pepper. Add the garlic, cook, stirring, until translucent, about 5 minutes.
2. Add the fresh mushrooms, herbs and butter. Season with salt & pepper. Sauté for 6-8 minutes until lightly browned. Add the sherry vinegar.
3. Strain the porcini mushrooms, keeping the liquid for the risotto. Roughly chop the rehydrated porcini mushrooms, and add to the pan. Adjust seasoning with salt and pepper.

For the Risotto:

4. In a medium sauce pot, heat the olive oil, and add onion. Season generously with salt. Add garlic once onion has begun to cook, and cook until both are soft.
5. Add the arborio rice, and sauté until you hear the rice beginning to pop. Add the white wine and allow to reduce.
6. Add 2 cups of porcini liquid at the beginning, and 1/2 cup at a time thereafter, waiting until all liquid is absorbed before adding the next. Continue to add the porcini liquid until the rice becomes tender but stop before it becomes mushy.
7. When the rice is cooked to desired doneness, add butter and parmesan. Stir in mushroom mix, and season to taste. Garnish with pea shoots & white truffle oil.