



Mushroom Risotto

8 cups chicken broth, low sodium
3 Tbsp. Extra Virgin Olive Oil, divided
1 onion, diced, divided
2 garlic cloves, minced, divided
1 lb. fresh Portobello and Crimini mushrooms, sliced
2 bay leaves
2 Tbsp. fresh thyme, chopped
2 Tbsp. fresh Italian parsley, chopped
2 Tbsp. butter
Salt and pepper
1 Tbsp. White Truffle Oil
1 oz. dried porcini mushrooms, wiped of grit
2 cups Arborio rice
½ cup dry white wine
½ cup fresh Parmesan cheese, grated
Fresh Italian parsley, for garnish

Heat the chicken broth in a medium saucepan and keep warm over low heat.

Heat 1 Tbsp. of Extra Virgin Olive Oil in a large skillet over medium heat. Add ½ onion and 1 clove garlic, cook, stirring until translucent, about 5 minutes. Add the fresh mushrooms, herbs and butter. Sauté for 3-5 minutes until lightly browned, season with salt and pepper. Drizzle in White Truffle Oil, then add the dried porcini mushrooms which were reconstituted in 1 cup of warm chicken broth. Season again with salt and fresh cracked pepper. Sauté 1 minute then remove from heat and set aside.

Coat a saucepan with the remaining 2 Tbsp. of Extra Virgin Olive Oil. Sauté the remaining ½ onion and garlic clove. Add the rice and stir quickly until it is well coated and opaque, 1 minute. This step cooks the starchy coating and prevents the grains from sticking. Stir in the wine and cook until it is nearly all evaporated.

With a ladle, add 1 cup of the warm broth and cook, stirring, until the rice has absorbed the liquid. Add the remaining broth, 1 cup at a time. Continue to cook and stir, allowing the rice to absorb each addition of broth before adding more. The risotto should be slightly firm and creamy, not mushy. Transfer the mushrooms to the rice mixture. Stir in Parmesan cheese, cook briefly until melted. Top with a drizzle of White Truffle Oil and chopped parsley before serving.

alla vita, 27 State Street, 225-6526, allavitavermont.com