



## Wild Mushroom & Red Wine Risotto

### **Servings: 6**

Preparation Time: 20 minutes

Start to Finish Time: 50 minutes

*The red wine soaks in the rice and make for a rich base. The mushrooms provide the earthiness that gives the risotto a bold flavor. The cheese brings in saltiness. Together, the ingredients provide a savory punch that keeps you eating more and more.*

- 5 1/2 cups chicken broth, low sodium
- 2 tablespoons extra-virgin olive oil
- 1 small onion, finely chopped
- 1 pinch freshly ground pepper
- 1 pinch salt
- 1 1/2 cups arborio rice (10 ounces)
- 1/2 cup dry red wine
- 2 tablespoon unsalted butter
- 1 pound mixed wild mushrooms, thinly sliced
- 1 each shallot, minced
- 1/2 cup Parmigiano-Reggiano cheese, freshly grated
- 2 tablespoons flat leaf parsley, chopped

*Risotto is never easy (constant and laborious stirring). However, the hard, tedious work usually pays off as it does in this recipe. The red wine soaks in the rice and make for a rich base.*

**WINE PAIRING SUGGESTION:** *Intense, blackberry-scented red: 2006 Le Terrazze Rosso Conero.*



### CHICKEN BROTH (5 minutes):

In a medium saucepan, bring the chicken stock to a simmer. Keep warm.

### RICE (25 minutes):

In a Dutch oven or large saucepan, heat the olive oil. Add the onion, season with salt and pepper and cook over moderate heat, stirring, until softened, about 5 minutes.

Add the rice and cook, stirring, for 1 minute.

Add the wine and cook, stirring until the wine is absorbed.

Add 1 cup of the warm stock and cook over moderate heat, stirring constantly, until nearly absorbed.

Continue adding the stock 1/2 cup at a time, stirring constantly, until it is nearly absorbed between additions. The risotto is done when the rice is al dente and suspended in a thick, creamy sauce, about 20 minutes total.

Season with salt and pepper.

### MUSHROOMS (while rice is cooking):

Meanwhile, in a large skillet, melt the butter. Add the mushrooms and shallot, season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes.

Scrape the mushrooms into the risotto and stir in the cheese and parsley.

Serve immediately.

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