

WILD MUSHROOM RISOTTO

(Traditional Method)

(adapted from "I am a Honey Bee")

1 cup very hot water
1/4 ounce dried wild mushrooms, such as porcini
9 ounces assorted fresh mushrooms
4 tablespoons olive oil
1/2 cup chopped shallots
1 cup Arborio or rice
8 sage leaves, finely julienned, divided
1/2 cup dry white wine
5 - 7 cups chicken stock (or vegetable stock)
4 to 6 tablespoons unsalted butter
1/2 cup grated Parmigiano cheese, plus more for serving
salt and freshly ground black pepper

Soak the dried porcini in 1 cup of very hot water for 30 minutes. Remove the mushrooms with a slotted spoon, chop them finely. Filter the water through a sieve to remove any grit, and add it to the chicken (or veggie) stock in a medium size pan, keep it at a simmer on very low heat.

Chop the fresh mushrooms. Heat 2 tablespoons of oil in heavy-bottomed saucepan over medium heat. Add the shallots and cook until translucent. Add the fresh mushrooms, season lightly with salt and pepper, and cook until tender and all moisture has been absorbed. Add half the sage and the rice, cook stirring, until the grains are well coated, and start to get some color - 3 to 4 minutes.

Add wine. Cook, stirring, until all wine is absorbed by the rice. Using a ladle, add 3/4 cup hot stock to rice. Stir rice constantly, at a moderate speed. When rice has absorbed most but not all of liquid and mixture is just thick enough to leave a clear wake behind the spoon when stirring, add another 3/4 cup stock.

Continue adding stock and stirring constantly, until rice is mostly translucent but still opaque in center. Add the porcini mushrooms, and continue cooking until rice is al dente, but not crunchy. Remove from heat, stir butter, Parmigiano cheese, and remaining sage leaves. Adjust seasoning with salt and pepper, and serve, with additional shaved cheese on top, if so desired.