

WILD MUSHROOM RISOTTO

(Pressure Cooker)

1 cup very hot water
1/4 ounce dried wild mushrooms, such as porcini
4 tablespoons olive oil
2 tablespoons butter, divided
1/2 cup shallots, diced
9 ounces assorted fresh mushrooms, sliced
1 cup Arborio rice
8 sage leaves, finely julienned, divided
3 + 1/2 cups chicken broth
1/2 cup dry white wine
1/2 cup grated Parmigiano cheese

Soak the dried mushrooms 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.

In a pressure cooker, heat 4 tbs Olive oil and 1 Tbs Butter. Add the shallots and saute until translucent and fragrant. Add the mushrooms, season lightly with salt and pepper, and cook until they start to get soft.

Add half the sage and the rice, cook stirring until all grains are well coated with the oil/mushroom mixture (about 3 minutes). Pour all the hot stock and wine in the pan, close it, and bring to full pressure. Reduce the heat or use the specific instructions from your pan to keep the pressure constant for 7 minutes. Immediately take the pan to the sink, run some cold water over the lid to reduce the temperature, and when the pressure is down, open the pan. If there is still too much liquid, cook gently, stirring until it reaches the consistency you like. Test the rice to make sure it is cooked through, add the tablespoon of butter, the Parmigiano cheese, and the remaining sage leaves, adjust seasoning, and serve.