

## Wild Mushroom Risotto

Yield: 4

### *Ingredients:*

#### Mushroom Stock

3 shallots, finely, sliced  
2 garlic, cloves  
2 lb. sliced button mushroom, and/or, mushroom, trimmings  
3 thyme, sprigs  
2 bay leaf  
6 blackpeppercorns  
1 star anise  
1 cup madiera/ or sherry  
1 cup white wine  
water or chicken stock(low sodium), to cover

#### Wild Mushroom Risotto

2 cup mushroom, stock, (see preceding recipe)  
6 tbsp unsalted butter  
1 tbsp 35% cream  
2 large shallot, finely, chopped  
1 1/2 cup risotto rice, (carnaroli or arborio)  
1/2 tsp minced garlic  
2 cup chanterelles/shiitakes/porcini etc...(use what you can find)  
2 tbsp freshly grated parmigiano-reggiano  
1 tbsp extra virgin olive oil  
sea salt & fresh cracked pepper to taste

### *Directions:*

#### Mushroom Stock

In a large pot, over medium-high heat. Add shallots, garlic and mushrooms. Saute until the shallots/garlic are lightly caramelized and the mushrooms are starting to brown.  
Add madiera/sherry reduce by half, then add white wine and also reduce by half.  
Add thyme, bay leaf and water/chicken stock to cover. Bring to a boil, reduce heat and allow to simmer for 30 minutes. Remove from heat, strain through a fine sieve and lightly press solids to  
extract as much liquid as possible. For a more concentrated flavour, reduce liquid by one-third after straining.

Refrigerate for one week, or freeze in an airtight container or resealable freezer bag for up to one month.

### Wild Mushroom Risotto

In a medium saucepan, heat the stock keeping at a gentle simmer. In a large saucepan, heat 2 tablespoons extra virgin olive oil over medium heat. Add minced shallots/minced garlic and sauté until transparent (do not brown). Add Carnaroli/Arborio rice and cook over medium heat for 2 to 3 minutes until well coated. Stir until liquid is absorbed.

Slowly add 1/2 cup of hot stock; stir gently until it is absorbed. Do not stir too vigorously or you risk breaking the grains. Continue this process until the risotto has been cooking for 10 to 12 minutes. You should have a small amount of stock left over.

In a large skillet over medium-high heat, add one tbsp. butter and minced garlic. Add wild mushrooms and sauté until golden brown. Add 1/2 cup of remaining stock; add risotto and continue to cook until rice is plump and creamy, about 5 minutes. Gently fold in remaining butter/35% cream.

Add Parmesan and adjust seasoning.

Serve immediately and Garnish with parmigiano curls(use potato peeler) & extra virgin olive oil...