

risotto with wild mushrooms

serves 2



Recipe of Carmine Guidici – chef Ristorante Pasta e Vino – Maastricht area – Netherlands

ingredients

- 200 gr. Risotto rice 'Arborio'
- 0,75 – 1 ltr. hot broth (preferably of mushrooms) **
- 2 shallots or 1 small onion, sliced fine
- 0,75 dl. white wine
- 150 – 200 gram wild (spring) mushrooms ***
(Saint Georges mushroom, morels, Fairy ring mushrooms)
- Hand of sliced parsley
- 20 gram butter
- 30 – 40 gram grated Parmesan cheese
- Pepper and salt from the mill
- 2 spoons of olive oil

** You can easily make a powerful mushroom broth by adding the moisture of wild dried mushrooms like morels or ceps, to a basic broth of your choice. In this recipe you than use about 15 grams of dried mushrooms. After welling you can slice the wild mushrooms in small pieces and add in the recipe after you added the broth.

*** This risotto can be prepared of course with other mushrooms.

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preparation

Slice the onion, wash and chop the parsley, clean the mushrooms and slice them in pieces of comparable sizes.

Sauté the onion in some olive oil until glassy, but not colored. Add the mushrooms and sauté until all the moisture is evaporated. Then add the rice and see to it that all the grains are covered with some fat. Fry until the rice is glassy and deglaze with the wine and cook until all moisture is almost evaporated. Then add 0,75 ltr. hot broth, half of the parsley and possibly the pieces of wild dried mushrooms you used for making the mushroom broth.

Let it simmer and stir frequently. You'll see that the rice, bit by bit, is going to thicken the moisture. The rice is at its best when it's cooked '*al dente*': when the grain is glassy, but still has a small white tip in the center. The risotto then should be soft creamy, shiny and is thick liquid. If it's too thick at that moment, add some more of the hot broth until you reached the right thickness. Risotto should be eaten with a fork.

Get off the stove and add butter, Parmesan cheese and the rest of the parsley and stir. Some pepper and salt. Serve immediately (if you wait too long, your risotto will thicken more than you want). ***Buon appetito !!***

