
Mushroom Risotto

Description

Chef Maka's recipe for a "killer" mushroom risotto.

Total time: 45 min Yield: 6 Servings

Ingredients

2 cup chicken broth (or vegetable broth)
1 lb button mushrooms
1 lb shiitake mushrooms
4 clove garlic (minced)
1/4 cup Italian parsley (chopped)
2 Tbsp olive oil (or blended canola oil and olive oil)
2 cup Arborio rice
1/4 cup white wine (optional)
2 Tbsp butter
1 cup parmesan cheese (shaved)
1 lemon juice
salt
pepper

Prep Time: 45 min Total Time: 45 min

Instructions

Heat broth and set aside. In a large frying pan sauté button mushrooms and shiitake mushrooms for 2 minutes, then add garlic and parsley and cook for an additional 5 minutes. In a separate medium pot, warm oil over medium heat. Add Arborio rice and stir. Deglaze pot with white wine, then begin adding broth one cup at a time. Keep adding broth until the rice is cooked al dente. Just before the rice is finished, fold in sautéed mushrooms, butter, cheese, and a splash of lemon juice. Season with salt and pepper to taste before serving.

Recipe brought to you by:

Chef Maka Kwon

Source:

Chef Maka Kwon
