

## Mushroom Risotto

### INGREDIENTS

- 8 cups chicken or vegetable stock
- 2 tbs olive oil
- 1 large diced onion
- 2 tbs butter
- 4 cloves finely chopped garlic
- 1 lb sliced mushrooms
- 1 bay leaf
- 1 tbs fresh thyme leaves
- 1 tbs balsamic vinegar
- 2 cups Arborio rice
- ½ cup white wine
- 1 cup grated parmesan cheese
- ¼ cup chopped parsley



### DIRECTIONS

#### Cook mushrooms with onion and herbs

- ❑ In a medium sized pot, bring stock to a gentle simmer.
- ❑ In a heavy based pan, add 1 tbs olive oil and cook onion until translucent.
- ❑ Add 1 tbs butter and add mushrooms, bay leaf and thyme. Cook until mushrooms are golden brown and add garlic. Season mushrooms with salt and pepper. Take mushroom mix from pan and set aside.
- ❑ Add 1 tbs balsamic vinegar to mushroom mix and gently stir in.

#### Cook Arborio rice until al dente

- ❑ Heat the same pan that mushrooms were cooked in, add 1 tbs olive oil. Add Arborio rice, stir until rice grains are covered with oil. Add wine and stir rice until most of the wine has been absorbed. Add one cup of hot stock and stir until most of the stock has been absorbed by rice. Keep adding stock one cup at a time and stirring until each cup of stock has been absorbed by rice. Keep checking if rice is al dente. When rice is al dente, don't add anymore stock.

#### Make risotto

- ❑ Turn the heat down, add the mushroom mix with the rice and gently stir.
- ❑ Turn heat off, add 1 tbs butter and stir in parmesan cheese then add parsley.