

WILD MUSHROOM RISOTTO

by Chef Ben Lierman

1/4 cup extra virgin olive oil
8 oz. arborio rice
1/2 cup yellow onion -- finely diced
1/2 cup white wine
1 cup sauteed wild mushrooms
1 stick butter -- diced

1 cup grated Parmesan cheese
chicken stock
salt and pepper -- to taste
1 pinch thyme
white truffle oil
chives -- chopped as thin as possible

In a medium sauce pot heat the oil and saute the onion. Add the arborio rice and saute for one minute, then add the white wine, continue cooking until the wine has been absorbed, stirring continuously. Keep stirring the risotto and adding chicken stock until the rice is al dente. Constantly stirring the risotto is extremely important to a quality risotto. The stirring releases starch from the rice which is what gives risotto its creamy texture. When the risotto is cooked through add the butter and keep stirring. Then add the Parmesan cheese, continue to stir and add the salt and pepper to your liking. Risotto should be somewhat thin in consistency, it should flow out onto a plate not stand up in a pile.

While the risotto is cooking saute the wild mushrooms in a little butter, add a pinch of thyme when they have released their juice. Season with salt and pepper when almost all the liquid has evaporated and cook until the moisture is gone.

When you get to the point of adding the butter and Parmesan cheese to the risotto stir in about 3/4 of the cooked mushrooms, saving enough to garnish the top of the risotto at the time of service. Spoon the risotto into serving plates top with the mushrooms, drizzle with the truffle oil and sprinkle with the chopped chives.

Serving Ideas: Shave some parmesan with a peeler and garnish the top with the mushroom truffle oil and chives for an even more upscale look. **Notes:** Risotto is something to cook by feel and not a recipe when it comes to the amount of liquid to add. A key is to add the stock in small additions and stir it constantly. Serves 6.

