



Mushroom Risotto

Total Time: 25-35 minutes

Serves 4



What's in the Box

- 4 oz. seasonally foraged mushrooms
- 10 oz. white button mushrooms
- 3/4 oz. thyme
- 1 bunch parsley
- 1 wedge (7 oz.) Grana Padano
- 1 quart vegetable stock
- 1 bag (2.2 lbs.) Arborio rice
- 1 shallot
- 1 head garlic

From Your Kitchen

- 2 Tbs. vegetable or canola oil
- 1 Tbs. unsalted butter
- 1 cup white wine
- 2 Tbs. extra virgin olive oil
- Salt and pepper, to taste

Equipment

- 1 (8-inch) sauté pan
- 1 medium saucepot
- 1 (8 quart) pot
- Cutting board
- Knife
- Ladle
- Wooden spoon/rubber spatula
- Measuring cups and measuring spoons
- Grater

To Prepare Mushrooms

Ingredient Prep

Seasonally foraged mushrooms, sliced and washed

2 Tbs. vegetable or canola oil

1 Tbs. unsalted butter

White button mushrooms, de-stemmed and cut into large bite sized pieces

1 clove garlic, skin on and smashed

1 sprig thyme

Slice seasonal mushrooms into 1/3-inch rings. Wash thoroughly in cool water; pat dry. Stem white mushrooms; cut into large bite-sized pieces.

In medium sauté pan over high heat, warm 2 tablespoons vegetable oil. When hot, add both mushrooms; leave undisturbed for 2-3 minutes to allow them to release their liquid. Once all the moisture is released, season with salt and pepper. Stir mushrooms.

Cook 2-3 minutes, more, or until golden brown. Add butter, thyme sprig, and unpeeled garlic clove. Cook 1-2 minutes, or until the butter is melted and the thyme starts to crackle. Remove pan from heat. Discard thyme and garlic. Reserve mushrooms.



To Make Risotto

Ingredient Prep

Vegetable stock

1 cup white wine

2 Tbs. olive oil

Cooked mushrooms (thyme and garlic removed)

1 shallot, peeled and diced

1 cup grated Grana Padano, plus more for garnish

3 cloves garlic, peeled and diced

1/4 cup chopped parsley, cleaned and dried

3 cups Arborio rice

3 sprigs thyme

In medium saucepot, combine vegetable stock and 1 cup water; warm over low heat.

In 8 quart pot set over medium heat, warm olive oil. When hot, add diced shallots and garlic. Season with salt; cook 3 minutes, or until they're translucent, but have not taken on any color. Add rice and thyme sprigs. Toast rice 3 minutes, or until fragrant and just starting to brown, stirring frequently.

Add wine; stir vigorously, until wine is reduced.

Ladle 2/3 cup warm stock into rice. Stir continuously, allowing the rice to absorb the liquid. Add another 2/3 cup stock, stirring and allowing the rice to absorb the stock.

Repeat until all the liquid is absorbed and the rice is al dente, stirring constantly. Remove from heat; remove and discard thyme sprigs.

Stir in cooked mushrooms, grated cheese, and chopped parsley. Season with salt and pepper, to taste. Serve topped with additional grated Grana Padano.

