

Mushroom Risotto

Source: Brit, adapted from a Moosewood Cookbook (Jan. 2002)

Ingredients

- 1½ Olive Oil
- 1½ Butter
- 1½ cups Chopped Onion
- 1½ lbs. Chopped Mushrooms (Portabello, Shiitake, Oyster, Etc.)
- 1½ cups Arborio Rice
- 1½ cups Dry White Wine
- 1½ teaspoons Salt
- 7 cups Vegetable Stock
- 1 Lemon
- Fresh Rosemary
- 2 cups Parmesan Cheese, Grated

Method

Simmer 7 cups of vegetable broth in separate pan.

Saute onion in olive oil and butter in large, deep pan until translucent. Add mushrooms and continue to cook just until softened (5 minutes). Add salt and rosemary. Stir in rice and gently toss until coated with oil and butter. Add wine and continue to stir until completely absorbed.

Add stock, one ladleful at a time, and stir until absorbed (approx 1 ladleful every three minutes).

When about ½ c. stock remains, remove risotto from heat and stir in 1½ c. cheese (reserve rest for passing at table) plus juice from ½ lemon (slice remaining ½ into wedges and place one on each plate), then stir in last of stock.

Transfer to serving dish, top with sprigs of fresh rosemary and ground black pepper.

Serve immediately.