

cooks & company gourmet

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Savory Mushroom Risotto with Crispy Shallots and Chives

Serves 6

This savory risotto features three kinds of mushrooms and Parmesan cheese -- a combination that delivers a quadruple punch of umami flavors! Made with red wine, and beef broth infused with dried porcini mushrooms, this dish is filled with depth and flavor. As great as this combination is, the best part may be the crispy fried shallots -- a delicious garnish that make this risotto extra special.

Ingredients:

6 tablespoons butter, divided
4 oz shiitake mushrooms, thinly sliced
8 oz cremini mushrooms, thinly sliced
1 onion, finely diced
2 cloves garlic, minced
2 tablespoons olive oil, divided
2 cups arborio rice
1 cup red wine
4 cups beef stock
1 cup water
3-4 dried porcini mushrooms
1/2 cup parmesan cheese, grated
Kosher salt and pepper to taste

Garnish:

2 shallots, thinly sliced, separated into ringlets
6-8 tablespoons canola oil, divided
1-2 tablespoons chives, minced

How to make crispy shallots:

1. Heat 3 tablespoons of canola oil in a small saucepan over medium heat. Separate the sliced shallots into individual rings. Add them to the oil and allow to cook, stirring occasionally until they gradually turn golden and become caramelized. Remove them from the pan with a slotted spoon.
2. Increase the heat to high, and add the remaining canola oil to the pan (until about 1/2" deep, or until shallots could be submerged). Let the oil heat until sizzling hot, about 350°F. Add the caramelized shallots back into the pan and deep fry for about 4-5 seconds, watching closely to ensure that the shallots don't burn.
3. Using a slotted spoon, transfer the now crispy shallots to a paper towel-lined plate to absorb any excess oil.

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Risotto Directions:

1. In a large sauté pan, melt 1 tablespoon of the butter on medium-low heat. Add half of the mushrooms, stir and coat each slice. Separate the mushrooms so they do not touch, allowing space around each piece. Cook the mushrooms without turning until they begin to release air and squeak. Turn the mushrooms once and cook until golden brown. Repeat this process with another tablespoon of butter and the remaining mushrooms. Set aside.

2. In a large Dutch oven over medium-high heat, sauté the onions and garlic in 2 tablespoons butter and 2 tablespoons olive oil until translucent. Add the rice and stir until coated. Add the red wine and stir until it is fully absorbed.

3. Meanwhile, in a separate soup pot, bring the beef broth and one cup of water to a simmer. Add the dried porcini mushrooms to the broth to infuse it with even more flavor.

4. Once the wine is absorbed into the rice, slowly add 1-2 ladles of broth to the pot of rice and bring to a simmer. Keep simmering and slowly add ladles of broth (one ladle at a time). Stir continuously, until the broth becomes absorbed.

5. Add the salt and pepper while stirring and adding the broth. Taste test the risotto often to ensure adequate salt and pepper according to your taste. When the risotto is al dente, add 1 more ladle of the stock, stir, and turn the heat to low.

6. Add the mushrooms, and stir to combine. For a silky finish, stir in 2 tablespoons of butter and 1/2 cup of Parmesan cheese.

7. Serve hot. Garnish with chives and the crispy shallots.