



# From the Culinary Company Kitchen

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## Porcini Mushroom and Parmesan Risotto

Yield: 10 portions

INGREDIENTS	AMOUNTS
Porcini Mushrooms, Dried	3 oz
Olive Oil	2 oz
Onion, Minced	6 oz
Arborio Rice	1 lb
Chicken Stock	48 oz
Salt	As needed
Black Pepper, Ground	As needed
White Wine	4 oz
Butter	4 oz
Parmesan Cheese, grated	1 cup
Parsley, chopped	4 Tbsp

### Process

1. Rehydrate the porcini mushrooms in warm water
2. Heat olive oil and sweat the onions until translucent
3. Add the rice and coat with oil
4. Add 8 oz of warm chicken stock. Stir and simmer until all of the liquid has been absorbed.
5. Continue to add 8 oz portions of stock until most of the liquid has been absorbed and the rice is  $\frac{3}{4}$  cooked.
6. To hold for service, spread the rice on a sheet tray and cool down. Refrigerate.
7. To finish the risotto, add the remaining 8 oz of warm stock, and the white wine and stir over a low flame until the rice is correctly cooked.
8. Fold in the mushrooms, butter, cheese and parsley. Adjust seasoning, if necessary.