

Wild Mushroom Risotto with Summer Truffles

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Ingredients:

- 1 pound of fresh wild mushrooms, cleaned and sliced (I used a mix of fresh shiitake, crimini and porcini)
- olive oil
- salt and pepper to season
- 2 (14.5 ounce) cans of chicken broth
- 1 tablespoon of unsalted butter
- 1 small sweet onion, chopped
- 1 cup of arborio rice
- 1 cup of dry sherry (I used Amontillado Sherry)
- 1/2 cup of grated Parmesan cheese
- Parmigiano-Reggiano, shaved for garnish
- fresh chives, finely chopped for garnish
- sliced summer truffles in olive oil for garnish

Preparation:

In a medium sauté pan over medium high heat add olive oil and mushrooms. Sauté mushrooms until brown then season with salt and pepper. Transfer to a bowl and set aside.

In a small sauce pan, add chicken broth and let it sit on low heat.

In the same sauté pan add more olive oil (just a touch) and butter. Wait until butter is melted then add chopped onions. Cook them until softened then add in arborio rice. Cook until rice has a slightly brown nutty color then pour in sherry. Let it bubble and reduce, while stirring. Ladle in warm chicken broth one ladle at a time and stir until broth is absorbed into the rice. You would continue to do this until rice is tender or until the broth runs out. If the rice still hasn't softened and there's no more broth left, use water instead. Stir in grated parmesan cheese and then turn the heat off. Immediately stir in cooked mushrooms. At this point the risotto is ready. Check for seasoning before serving. Garnish with shaved Parmigiano-Reggiano and fresh chives. Top the risotto with a few slices of summer truffles and drizzle some olive oil from the jar the truffles came in.