



MUSHROOM RISOTTO

EQUIPMENT: LADLE & CHEESE GRATER
KNIFE & CUTTING BOARD
1 SAUTE PAN & 1 SMALL POT

INGREDIENTS: 4 CUPS STOCK
SALT & PEPPER 1 CUP ARBORIO RICE
VEGETABLE OIL 4 OZ. HHF PESTO
1 SMALL ONION MINCED 2 OZ. PARMESAN GRATED
1 LB MUSHROOMS SLICED 2 OZ. COLD BUTTER

METHOD:

FIRST

SAUTE THE MUSHROOMS IN 3 TBLS OF OIL AND RESERVE. ADD THE STOCK TO THE PAN AND LOWER THE HEAT. THIS IS KEEP THE STOCK WARM.

THIRD

WITH THE HEAT AT MEDIUM HIGH, LADLE 1 CUP OF HOT STOCK TO THE RICE. STIR IN THE STOCK GENTLY. AFTER IT BEGANS TO THICKEN, ADD ANOTHER LADEL OF STOCK. REPEAT THIS PROCESS UNTIL THE STOCK IS GONE.

FIFTH

LASTLY, ADD THE MUSHROOM AND BUTTER TO THE RICE. GENTLY STIR UNTIL THE MUSHROOMS ARE COMPLETELY WARMED THROUGH AND THE BUTTER HAS MELTED INTO THE RISOTTO. SERVE IMMEDIETLY AND ENJOY! KEEP IN MIND THAT GREAT RISOTTO TAKES AT LEAST 30 -45 MINS.

SECOND

ADD 2 TBLS OIL AND THE ONIONS TO THE POT AND COOK UNTIL TRANSLUCENT. ADD THE RICE AND COAT THE RICE IN THE OIL.

FOURTH

TO CHECK IF THE RICE IS COOKED, SQUEEZE A SINGLE GRAIN IN BETWEEN TWO FINGERS. YOU SOULD SEE A VERY THIN IN THE CENTER OF THE RICE THAT IS STILL WHITE. ONCE THE RICE IS COOKED (FIRM NOT MUSHY), ADD THE PESTO & CHEESE & GENTLY STIR TO INCORPORATE.