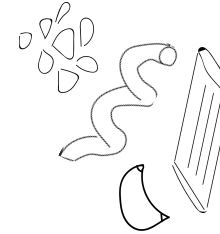




Risotto ai Funghi



Ingredients:

- Arborio Rice
- f+w soffritto
- Prosecco
- Mushroom Stock
- Roasted Mushrooms
- Sherry Vinegar
- Butter
- Parmigiano-Reggiano

1. Over medium heat, add olive oil to a 12" pan.
2. Add rice and toast until slightly golden brown, roughly 2-3 minutes. Meanwhile, bring mushroom stock to a simmer in a separate pot.
3. Once the rice is toasted, deglaze with prosecco. Cook until liquid is reduced by half then add soffritto. Return to a simmer.
4. Add 2 oz mushroom stock and a pinch of salt. At this point, you will gradually be adding mushroom stock for the next 18 to 20 minutes, stirring occasionally making sure to not scorch the bottom of the pan. Do not over stir as you do not want to crack the rice.
5. When you feel you have gotten through half of your mushroom stock, add the roasted mushrooms.
6. As soon as you use the last bit of stock and it is reduced and coating the back of your spoon, remove from heat and let sit for one minute. Add butter and $\frac{3}{4}$ of your cheese. Stir risotto until butter is fully emulsified. Season with salt and vinegar.
7. Plate up and garnish with remaining cheese.

For the focaccia – bake to rewarm at 350 degrees for 2 minutes.

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