

Truffle Risotto ai Funghi

Ingredients:

- Arborio Rice
- F+W Soffritto
- Prosecco
- Mushroom Stock
- Roasted Mushrooms
- Sherry Vinegar
- Truffle Butter
- Parmigiano Reggiano
- Chopped Parsley

1. Over medium, heat olive oil in 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 golden brown, deglaze with Prosecco. Cook until liquid is reduced by half then add soffritto. Return to a simmer.
4. Add 2oz 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 30 seconds to one minute. Add truffle butter, parsley, vinegar and $\frac{3}{4}$ of your cheese. Stir risotto until truffle butter is fully emulsified.
7. Plate up and garnish with remaining cheese.