

MUSHROOM RISOTTO

Ingredients:

- 3 T. extra virgin olive oil
- 3 T. butter
- 2 shallots, chopped
- 1 lb. assorted mushrooms, torn into pieces
- 1 c. arborio rice
- ½ c. Viognier (or other dry white wine)
- 5 c. hot mushroom broth
(made from mushroom bouillon)
- ½ c. freshly grated parmesan
- 1 tsp. chopped parsley



Directions:

- 1) Heat the olive oil and butter in a large saucepan over medium heat. Add shallots and sauté for 1 minute. Add mushrooms and stir; cook until the mushrooms are tender (about 8 more minutes).
- 2) Add rice and stir. Add white wine and simmer while stirring, for about another 8 minutes, until the liquid is absorbed.
- 3) Turn up the heat to medium-high. Stir in 1 cup of hot broth at a time, simmering and stirring until each addition is absorbed. Toward the end of 20 minutes, reduce each broth addition to ½ cup.
- 4) When the rice becomes tender and the risotto is creamy, remove from heat. Stir in parmesan and parsley.

Serve warm.

Allegro Wine Pairing: 2018 Syrah

