



## RISOTTO AL PORCINI

Prep Time 10 minutes ~ Cooking time about 40 minutes ~ Serves 4

*This porcini risotto recipe is a showcase for the delicious Conti dried porcini and Tuscan olive oil. Remember to use Arborio rice to get that desired creamy result. It's the Italian rice that will soak up the large quantities of liquid needed.*

¼ Cup extra-virgin olive oil  
1 ½ Cup (about) **Conti dried porcini** °2 broken  
3 ½ Cups porcini stock, hot (chicken or vegetable stock fine)  
½ Cup freshly grated Parmigiano-Reggiano, plus more for sprinkling

1 Medium shallot, diced  
½ Cup white wine  
2 Cups Arborio rice  
4 Tablespoons (½ stick) unsalted butter

**Directions:** Rinse 1 ½ cup porcini just to make sure the excess dirt is removed. Then in a bowl add the mushrooms to 3 ½ cups warm water. You will save the water for the porcini stock. Soak for 20 minutes squeezing the mushrooms in the water a couple times during the soak.

In a 12 to 14-inch skillet, heat the olive oil over medium heat. Add the shallot and cook until softened and translucent but not browned, 8 to 10 minutes. Once the shallots are translucent add the rice and stir with a wooden spoon until toasted and opaque, 3 to 4 minutes. Add just the mushrooms and heat the porcini stock (the water the mushrooms soaked in) over medium just until it is simmering.

Add the wine to the toasting rice, and then add a 4 to 6-ounce ladle of stock and cook, stirring, until it is absorbed. Continue adding the stock a ladle at a time, waiting until the liquid is absorbed before adding more. Cook until the rice is tender and creamy and yet still a little al dente, about 15 minutes. Stir in the butter and cheese until well mixed. Portion risotto into 4 warmed serving plates, serving with extra cheese

Enjoy your Conti products!

Charlotte Capan, Conti USA

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