

Wild Mushroom-and-Red Wine Risotto

Active Time	Total Time	Yield
N/A	30 MIN	Serves : 6

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By GRACE PARISI February 2009

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Ingredients

5 1/2 cups chicken stock, preferably homemade

2 tablespoons extra-virgin olive oil

1 small onion, finely chopped

Salt and freshly ground pepper

1 1/2 cups arborio rice (10 ounces)

1/2 cup dry red wine

2 tablespoons unsalted butter

1 pound mixed wild mushrooms, thinly sliced

1 shallot, minced

How to Make It

Step 1

In a medium saucepan, bring the chicken stock to a simmer. Keep warm.

Step 2

In a large saucepan, heat the olive oil. Add the onion, season with salt and pepper and cook over moderate heat, stirring, until softened, about 5 minutes. Add the rice and cook, stirring, for 1 minute. Add the wine and cook, stirring until the wine is absorbed. Add 1 cup of the warm stock and cook over moderate heat, stirring constantly, until nearly absorbed. Continue adding the stock 1/2 cup at a time, stirring constantly, until it is nearly absorbed between additions. The risotto is done when the

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1/2 cup freshly
grated Parmigiano-
Reggiano

2 tablespoons
chopped flat-leaf
parsley

rice is al dente and suspended
in a thick, creamy sauce, about
20 minutes total. Season with
salt and pepper.

Step 3

Meanwhile, in a large skillet,
melt the butter. Add the
mushrooms and shallot,
season with salt and pepper
and cook over moderately high
heat, stirring occasionally,
until softened and browned,
about 10 minutes. Scrape the
mushrooms into the risotto
and stir in the cheese and
parsley. Serve immediately.



Suggested Pairing

Intense, blackberry-scented
red from Rosso Conero in
Italy's Marches region.

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Gilda Kessler S...

2 Apr, 2019

When making risotto I
double the recipe so as

GÂTEAU BASQUE



gghoyt

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I had no issue with the
dough. It handled easily

LIGHT AND WAFFLES

1

OMG. The best waf

