

# 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

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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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<div>Gilda Kessler S... 2 Apr, 2019</div> <div>When making risotto I double the recipe so as</div>	<div> gghoyt 27 Dec</div> <div>I had no issue with the dough. It handled easily</div>	<div> 1</div> <div>OMG. The best waf</div>

