

Risotto with Mushrooms and White Truffle Butter

I used fancy dried Morels to prepare this risotto, but you can certainly use dried porcini or other mushrooms that are less expensive. You will have very similar results...with a less hefty price tag. Either way...be sure to add the white truffle butter...it gives this dish an unbelievably creamy texture. Yum!

You will need:

8 cups of vegetable or chicken broth
1/4 cup of olive oil
2-3 shallots; chopped
2 cups of Arborio Rice
1 cup of white wine
1 ounce package of dried mushrooms (I used D'Artagnan Morels)
3 tablespoons of white truffle butter (I used half of a 3 ounce package)
2 tablespoons of grated Locatelli cheese
Fresh ground salt and pepper

Begin by adding the dried mushrooms to the eight cups of chicken stock in a small saucepan. Heat over medium flame and bring to a low simmer. The mushrooms will cook in the broth while it simmers.

Heat quarter cup of olive oil in the bottom of a large saute pan set over a medium-high flame. I used one that was eleven and a quarter inches in diameter and about two to three inches deep. Add the diced shallots and saute until softened, about five minutes.

Add the two cups of Arborio rice to the sautéed shallots and cook for three to four minutes. Stirring continuously. Add one cup of wine and continue to cook for another three minutes.

Now you can use a ladle to add the hot stock, half a cup at a time. Stir and continue to cook until the stock has evaporated. Add another ladle full of the stock and continue to stir and cook. You will continue to add stock and stir until all of the liquid is used and the rice is al dente. This process will take about twenty - thirty minutes.

When all of the liquid is used and the rice is al dente, you can remove the pan from the heat. Stir in the mushrooms, locatelli cheese, six twists each of fresh ground salt and pepper and three tablespoons of white truffle butter. Serve immediately!

This dish can be made Gluten Free by omitting the Truffle Butter and using plain whipped butter!

Risotto is ideal for serving with the frenched rack of lamb. While the lamb is roasting in the oven for thirty minutes...you can prepare this risotto! Find the recipe here <http://randsmeatmarket.com/2015/12/18/herb-crusted-frenched-rack-of-lamb/>