

DRIED-PORCINI-
MUSHROOM RISOTTO
WITH GOAT CHEESE

Recipe by Jeanna Young

PAIR WITH:

"LEONARDINI VINEYARD"
CABERNET SAUVIGNON

INGREDIENTS

1 cup dried porcini,(about 1 oz), or other
dried mushrooms

3 hot water

3½ cup chicken broth,low sodium

3 tbsp olive oil

1 onion

5 garlic cloves

2 cup arborio rice

1¼ tsp salt

2 tbs pbutter

¼ tsp fresh ground black pepper

2 oz mild goat cheese

parmesan,grated



PREPARATION

- Put the dried mushrooms in a medium bowl and pour the hot water over them. Soak for about 20 minutes until softened.
- Remove the mushrooms, reserving the soaking liquid, and chop them.
- Strain the liquid through a paper-towel-lined sieve into a medium saucepan. Add the broth to the pan and bring to a simmer.
- In a medium pot, heat the oil over moderately low heat. Add the onion and garlic and cook, stirring occasionally, for about 5 minutes, until the onion is translucent.
- Add the chopped mushrooms, the rice, and the salt and stir for about 2 minutes, until the rice begins to turn opaque. Add about ½ cup of the simmering broth to the rice and cook, stirring frequently, until the broth has been completely absorbed.
- Continue cooking the rice, adding broth ½ cup at a time and allowing the rice to absorb it before adding the next ½ cup.
- Cook the rice in this way for 25 to 30 minutes in all, until tender. Stir in the butter, pepper, and goat cheese.
- Serve the risotto with grated Parmesan, and enjoy!