



## MUSHROOM RISOTTO

### SERVES 8

*The Russian River Valley Original*

#### INGREDIENTS FOR MUSHROOMS:

2 oz. dried Porcini mushrooms  
1 1/2 lb shiitake, chanterelle, button or other mushrooms, sliced  
4 Tablespoons butter  
4-5 large shallots, peeled & minced  
2 large garlic cloves, peeled & minced  
Kosher salt & pepper to taste  
1 lemon, juiced

#### INGREDIENTS FOR RICE:

11-12 cups vegetable stock (including mushroom stock)  
3 Tablespoons butter  
1 large yellow onion, peeled & minced  
3 cups Arborio rice  
1 cups DeLoach Vineyards Chardonnay  
2/3-1 cups heavy cream  
1/3 cup parsley, chopped  
1 cup Parmesan cheese, freshly grated  
Kosher salt & pepper to taste

#### DIRECTIONS:

Soak the dried Porcini in 2 cups hot water for 30 minutes. Drain, reserving liquid to add to vegetable stock. Finely chop mushrooms & set aside. Melt butter in large skillet, add garlic & shallots & cook 5 minutes over medium heat, stirring. Turn up heat, add fresh mushrooms & sauté until golden. Remove from heat, sprinkle with lemon juice, & season to taste.

Pour vegetable/mushroom stock into saucepan and heat to simmer. Heat butter in large, heavy soup pot, add onion & cook until translucent, about 5 minutes. Add rice & toss until coated with butter & lightly toasted. Add dried mushrooms & wine & cook until liquid is absorbed. Add 2 cups stock & cook over medium heat until liquid is absorbed. Add remaining stock in 1/2 cup increments, stirring until liquid is absorbed before adding more. Continue until rice is cooked al dente. Stir in sautéed mushrooms, parmesan & parsley. Add more butter if desired and season with salt & pepper.