

Mushroom Risotto

This recipe courtesy of:

[Chef's Station](#)

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Chef's Station Restaurant
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Mushroom Risotto

Ingredients

8 tablespoons butter
1 1/2 pounds fresh mushrooms
7 cups (about) low-salt chicken broth
1 tablespoon olive oil
1 cup finely chopped onion
1 1/2 cups organic Carnaroli rice
1/2 cup white wine

Method

Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add 1/4 of mushrooms and sprinkle with salt. Sauté mushrooms until tender and beginning to brown, 3 to 4 minutes. Transfer mushrooms to medium bowl. Working in 3 more batches, repeat with 6 tablespoons butter, remaining mushrooms, and salt and pepper. Bring 7 cups chicken broth to simmer in medium saucepan; keep warm. Melt remaining 1 1/2 tablespoons butter with olive oil in heavy large saucepan over medium-low heat. Add onion, sprinkle with salt, and sauté until tender, 4 to 5 minutes. Add rice and increase heat to medium. Stir until edges of rice begin to look translucent, 3 to 4 minutes. Add white wine and stir until liquid is absorbed, about 1 minute. Add 3/4 cup warm chicken broth; stir until almost all broth is absorbed, about 1 minute. Continue adding broth by 3/4 cupfuls, stirring until almost all broth is absorbed before adding more, until rice is halfway cooked, about 10 minutes. Stir in sautéed mushrooms. Continue adding broth by 3/4 cupfuls, stirring until almost all broth is absorbed before adding more, until rice is tender but still firm to bite and risotto is creamy, about 10 minutes. Stir in 1/4 cup grated Parmesan cheese, if using. Transfer risotto to serving bowl. Pass additional Parmesan cheese alongside, if desired.

This recipe is brought to you by the Friends of Evanston Farmers Markets, www.evanstonfarmersmarkets.org