

5. MUSHROOM RISOTTO - from Hugo Brändli

Should serve four not-too-hungry folk. This recipe came out very well with either dried morels or dried boletes.

Ingredients:

25 grams dried mushrooms (wild ones preferably)

1 cup of dry white wine (sometimes I use more)

half a cup of butter (I use olive oil instead)

quarter of a cup of shallots

one-and-a-half cups of arborio rice

about 3 cups of stock (vegetable or chicken)

one-and-a-half teaspoons salt

half a teaspoon pepper

half a cup of grated Parmesan cheese

Heat wine to boil, remove from heat and add the dried mushrooms and leave at least 30 minutes to reabsorb moisture. Strain the mushrooms, reserving the liquid, and chop them. Meanwhile heat up the stock, and peel and chop the shallots. Sauté the shallots for 3 minutes in the melted butter or olive oil. Add the chopped mushrooms and braise for 5 minutes. Add the rice and stir while cooking, coating rice with butter or oil. Add the wine previously strained from the mushrooms and stir till absorbed. HOT stock is now added a little at a time and stirred in continuously till absorbed, and further stock is added as needed until the rice is cooked. Season to taste and add Parmesan before serving.