



RISOTTO DI FUNGHI

Perfect for a cold night, our mushroom risotto is straightforward but delivers a rich and earthy depth of flavor. Porcini mushrooms are the traditional star, but we add shiitake and cremini to provide a variety of tastes and textures.

PAIR WITH VIANSA ESTATE PINOT NOIR

VIANSA
VIGNETI DI FAMIGLIA



RISOTTO DI FUNGHI

1/2 ounce dried porcini mushrooms

1 cup hot water

4 tablespoons butter

8 ounces cremini or shiitake mushrooms,
cleaned and sliced

4 cups chicken broth

1/2 cup white wine

1 tablespoon olive oil

1/4 cup minced onion

1 tablespoon minced garlic

1 1/2 cups Carnaroli or Arborio rice

1/2 cup freshly grated Parmigiano Reggiano

1 tablespoon chopped Italian parsley

1. Soak the dried porcini in 1 cup hot water for 15-20 minutes, until soft but not soggy. Finely chop porcini and set aside. Strain liquid through two layers of cheesecloth (or a strainer lined with a paper towel) and set aside.

2. Heat 2 tablespoons of the butter in a large sauté pan and sauté the fresh mushrooms over medium heat for 3 to 5 minutes, adding the chopped porcini during the last minute or so. Remove mushrooms from pan, set aside and keep warm.

3. Combine strained porcini liquid, chicken broth, and wine in a saucepan and bring to a simmer.

4. Heat the remaining 2 tablespoons butter and olive oil in a medium pot and sauté onion and garlic for 2 minutes. Add rice, stir to coat, and sauté 2-3 minutes. Add simmering broth, about 1 cup at a time, cooking over medium-high heat and stirring constantly until liquid is absorbed before adding the next cup of broth. Continue adding liquid and cooking until rice is tender but firm.

5. Add mushroom mixture, Parmigiano Reggiano, and parsley and stir to combine. Serve hot with an additional sprinkling of Parmigiano Reggiano if desired.

Serves 4-6 • Pair with Viansa Estate Pinot Noir

