



APOLLONI VINEYARDS

Recipes

Mushroom Risotto

Beautiful earthy mushroom and truffle flavors pair beautifully with cool vintage pinot noir.

Ingredients:

5 cups	Vegetable broth
2 Tbsp	Olive Oil
½ cup	Finely chopped shallots
8 oz	Fresh assorted mushrooms, sliced or chopped
¼ - ½ oz	Dried porcini mushrooms
2 cups	Arborio rice
1 tsp	Chopped fresh thyme
1 cup	Dry white wine (such as Apolloni Pinot Grigio)
1/2 cup	Grated parmesan cheese
2 tsp	Chopped fresh Italian parsley leaves
1-2 tsp	Truffle oil (optional)
	Salt & Pepper

Directions:

In small glass bowl, combine dried porcini mushrooms with ¾ cup boiling water. Let soak for 10 minutes. Chop the rehydrated mushrooms. Reserve liquid.

In a medium saucepan, bring the stock to a simmer over medium heat. Reduce the heat to very low to keep hot.

In a large heavy saute pan, heat the oil over medium-high heat. Add the shallots, and cook while stirring until fragrant and soft, about 3 minutes. Add the fresh mushrooms and cook, stirring, until wilted and their liquid is evaporated, 4 to 5 minutes. Add the rice and cook, stirring constantly, until the grains are opaque, about 1 minute. Stir in the thyme and rehydrated porcini mushrooms. Add the wine and cook, stirring, until nearly all evaporated. Add ¾ cup of the stock and reserved mushroom liquid. Cook, stirring constantly, until the liquid is nearly all evaporated. Continue adding more stock ½ cup at a time as the previous addition is nearly absorbed, until the rice is tender and the risotto is creamy, 18 to 20 minutes. Stir in ½ cup of parmesan cheese and the parsley, mixing well.

Remove from the heat and adjust the seasoning, to taste. If desired, stir in truffle oil to taste.