

Porcini and Parmesan Risotto



¼ oz/ 2 T. dried porcini mushrooms
1¼ cups warm water
5 c. chicken stock
2 T. olive oil
1 onion, finely chopped
1 garlic clove, crushed
black pepper

1¼ c. Arborio or carnaroli rice
⅔ c. dry white wine
2 T. butter
⅔ c. freshly grated parmesan cheese
Salt and ground

Soak the dried mushroom in the warm water for 20 minutes. Lift out with a slotted spoon. Filter the soaking water through a layer of kitchen paper in a sieve, then place it in a saucepan with the stock. Bring the liquid to a gentle simmer.

Finely chop the mushrooms. Heat the oil in a separate pan and lightly sauté the onion, garlic and mushrooms for 5 minutes. Gradually add the rice, stirring. Cook for 2 minutes, stirring. Season with salt and pepper.

Pour in the wine. Cook, stirring, until it has been absorbed, then ladle in a quarter of the stock. Bring to the boil, stirring. Cook until most of the liquid has been absorbed.

Continue to add the stock a ladle at a time, stirring after each addition. The secret of good risotto is to add the stock gradually and to stir frequently to encourage a creamy texture from the grains.

After about 20 minutes, when all the stock has been absorbed and the rice is cooked but still has a "bite", stir in the butter and half the Parmesan. Serve, sprinkled with the remaining Parmesan.