

Oyster Mushroom Risotto

Suggested Wine Pairing: Chardonnay

- 6 cups chicken/veggie stock
 - 3 tbsp olive oil
 - 6 tbsp butter
 - ½ lb oyster mushrooms, roughly chopped
 - 1 large onion, diced
 - 1½ cups arborio rice
 - ¾ cup dry white wine
 - 1 tbsp fresh thyme, minced
 - 1 tbsp fresh tarragon, minced
 - ½ tsp lemon zest, finely grated
 - ¾ cup grated Parmigiano-Reggiano, plus extra for garnish
 - salt and pepper to taste
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1 Bring stock to simmer in sauce pan; reduce heat and keep stock hot.

2 In a large pot or dutch oven on medium-low heat, add 3 tbsp butter, followed by the mushrooms and a pinch of salt. Sauté until tender and lightly brown, 7-8 minutes. Transfer to a bowl and set aside.

3 In the pot, add the olive oil, onion, and a pinch of salt. Sauté until softened, about 5 minutes. Increase the heat to medium-high and add the rice; stir continuously for 4-5 minutes, letting the rice fully come to temperature.

4 Add the wine; stir until absorbed by rice. Repeat this process with small amounts of hot stock, adding a little at a time and allowing the liquid to be fully absorbed.

5 When you have used most of the stock but the rice is still firm, add the mushrooms, thyme, tarragon, lemon zest, and Parmigiano-Reggiano. Stir until well-incorporated and salt to taste.

6 Finally, add in the last of the stock and the remaining 3 tbsp butter. Stir until the stock is fully absorbed and the rice is al dente. Serve immediately, topped with grated cheese and a sprinkle of fresh herbs.