

Parmesan Mushroom Risotto

This creamy parmesan mushroom risotto is an earthy and hearty dish. Flavored with stock, thyme, mushrooms and topped with salty parmesan cheese this dish is comfort in a bowl.

Ingredients:

3 tbsp butter
10 oz baby bella mushrooms sliced
1 small yellow onion minced
5 cloves garlic minced

1 tbsp thyme pulled off stem left whole. If using dried 3/4 tsp
1 cup arborio rice
4 – 4 1/2 cups beef broth
1/2 cup parmesan cheese freshly grated
salt

Directions:

Warm the broth separately on the stove.

In a wide pan on low-medium heat melt butter. Once melted add onions, garlic, mushrooms, thyme, and a 1/2 tsp of salt. Sweat and cook down for 3-4 minutes.

Once sweated out add rice. Toast rice for another 3 minutes until the grains begin to become translucent.

Add the first round of broth. Depending on the pan add broth until it just covers the risotto. (could be 1 cup to 1 1/2 cups). Give it a quick mix, a shake of the pan to ensure all grains are covered and cook until rice absorbs the majority of the broth. Mix about 2-3 times per broth add.

I typically salt after the first round of broth. I add approx. 1/2 tsp of salt (Mortons) but depending on the sodium level of your broth this could be more or less. Start with a pinch and taste. Add more if needed.

Add more broth and repeat above steps. If you are worried about the rice sticking you can mix at any time.

Once all broth has been added, but not completely absorbed (15-18 minutes of cooking) give it a taste. Rice should be loose, creamy, and al dente. If the rice is too hard add a touch more broth. Add in parmesan cheese and give it a mix. Serve immediately.



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Serves 3 | Recipe <https://boldappetite.com/parmesan-mushroom-risotto/>