

MUSHROOM RISOTTO

1 cup Arborio rice
1 medium Onion, diced
1 clove Garlic, minced
1 1/2-2 cups assorted sliced Mushrooms (Crimini, Shiitake, Portabello, Chanterelle, Oyster)
3-4 Tbsp. Olive oil
Salt & Pepper
1 1/2-2 cups Stock or Water

Fresh Herbs
Enoki mushrooms
3/4 cup grated Parmesan cheese

Sauté Onion and Garlic, Salt & Pepper in Olive oil until translucent.
Add Mushrooms & sauté until cooked, add Rice and sauté a couple of minutes.
Add 1 cup of Stock and simmer & stir until absorbed.
Add 1/2 cup Stock, simmer & stir until absorbed.
Check the hardness of the rice—if needed, add more Stock. (You want it cooked—chewy not raw).
If done add Parmesan—mix in and cover for 5 minutes.

To serve: Sprinkle top with Enoki mushrooms, Herbs, and a few twists of Black pepper.