



Mushroom Risotto (Gluten Free)

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Servings: 6

Prep: 35-40 minutes

Equipment

- A minimum 9" skillet (extra deep), or a heavy Dutch oven.
- Rubber spatula, tongs
- Liquid & dry measuring cups, teaspoon measuring spoons
- Cutting board, knife, cheese grater

Ingredients

- Olive oil
- 8 oz "Gourmet Blend" mushrooms (*portabella, oyster, shiitake*), chopped
- 1 shallot (or substitute a small onion, diced)
- 1 clove garlic, minced
- 1 ½ cups Arborio rice
- 4 cups chicken broth (or one 32 oz carton)
- ½ cup white cooking wine
- ½ cup shredded hard parmesan cheese
- Salt and pepper to taste

Method

- Drizzle on tablespoon olive oil in skillet and turn burner on medium/high heat. Once hot, add onions, garlic and mushrooms.
- Sauté for 3-4 minutes. Cover with lid and let cook for 3-4 more minutes.
- Remove lid, add Arborio rice and stir until slightly toasted, just under 1 minute should do it.
- Add 2/3 cup chicken broth. Gently stir and adjust heat to just a simmer, not boiling. Stir gently and frequently (at least once every two minutes).
- *When to add more broth:* Run the rubber spatula down the center of the pan, making a trough. If the risotto runs back together, it is not ready for more broth yet. If the risotto does not run back together and the trough remains, add another 2/3 cup broth.
- Keep adding broth in 2/3 cup increments every time the trough is ready, until you have just a bit of broth left (Making sure you are stirring gently and frequently).
- Using a spoon, carefully cool a bite of risotto from the pan and taste it. Is it done to your liking? If not, add the remaining broth until the risotto is the tenderness you desire. If it is to your liking, add the white wine and remove from the heat.
- Stir until white wine is absorbed and mostly evaporated. (If this is taking too long, you can reintroduce the pan to the heat momentarily).
- Add shredded cheese. Stir until melty and creamy.
- Salt and pepper to taste.
- Very good heated up the next day.