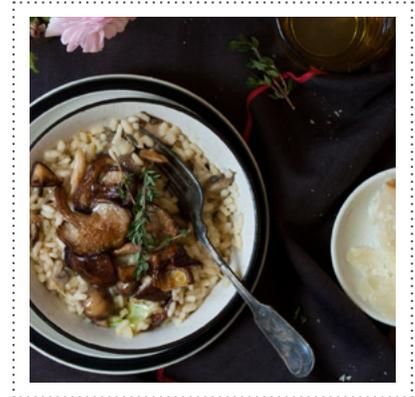


WILD MUSHROOM RISOTTO

Serves 2 (main course), 4 (side dish)

INGREDIENTS:

- 7 tablespoons butter
- 1 lb fresh wild mushrooms
(portabella, crimini, shiitake, hen of the woods, oyster)
- 2.5-3 cups low sodium chicken broth
- 1 tablespoon olive oil
- 1 small leek, finely chopped
- 3/4 cup arborio rice
- 1/4 cup white wine
- 1 garlic clove, minced
- 1/2 lemon, zested and juiced
- 1/2 cup grated Parmesan cheese, plus additional for serving
- Black pepper
- 1/2 teaspoon fresh thyme



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

DIRECTIONS:

1. Clean the mushroom by gently brushing or wiping the dirt from them. Remove the end part of the stems. Slice the large mushrooms, quarter the medium ones, halve the small mushrooms or leave them whole if tiny-tiny.
2. Melt 2 tablespoons of butter in a heavy/cast iron skillet over medium-high heat. Add 1/3 of the mushrooms (same kind or size if possible). Sauté the mushrooms until tender and lightly brown, about 3-4 minutes by stir occasionally to avoid burning. Transfer the mushrooms in a medium bowl, sprinkle with salt and mix well. Repeat the same step with the remaining 2 batches of mushrooms and the 4 more tablespoons of butter.
3. Bring the chicken broth to simmer in a small saucepan. Keep warm. Add the olive oil in a medium sauce pan over medium-high heat. Add the leek, sprinkle with salt and saute until soft, about 2 minutes. Add the rice and cook until the edges begin to look translucent, about 1 minute. Add the wine and garlic and stir until the liquid is absorbed, about 30 seconds. Add 1/2 cup of the chicken broth and stir until most of the liquid is absorbed, about 1 minute. Repeat 2 more times by adding 1/2 cup of the chicken broth each time until the rice is cooked halfway through. Add the mushrooms and stir. Continue with the remaining broth by adding 1/2 cup each time until almost absorbed before adding more, until the rice is cooked but firm to bite (al dente) and creamy, about 7 minutes. Stir the remaining 1 1/2 tablespoons of butter, lemon zest and juice, Parmesan cheese and thyme.
4. Remove from the heat and let it stand for 5 minutes. If risotto seems sticky you can add 1/4 cup of chicken broth to loosen the texture. Taste and season with pepper and salt if needed.
5. Serve the risotto immediately by dividing it between 2 bowls. Serve with a small bowl of grated Parmesan for topping.