

## WILD MUSHROOM (CHANTERELLE) RISOTTO

### INGREDIENTS

1/4 cup extra-virgin olive oil  
1/4 cup unsalted butter  
2 shallots, minced  
1 pound fresh chanterelle mushrooms, cleaned and sliced  
3 sprigs fresh thyme, leaves only  
1 fresh bay leaf  
1 1/2 cups white wine  
Salt and freshly ground black pepper to taste  
2 cups arborio rice  
6 cups chicken stock (if store bought, low sodium)  
2 tablespoons fresh parsley, minced  
1/2 cup Parmesan

### DIRECTIONS

Warm a wide large heavy-bottomed pan over a medium-low flame. Add 2 tablespoons olive oil and 2 tablespoons butter and melt together. Add shallots and cook for 2 minutes, or until translucent, and then toss the mushrooms, thyme, and bay leaf into the pan. Cook for 10 minutes, stirring occasionally, until the mushrooms have released their moisture and begin to turn golden brown.

Pour 1/2 cup of the wine into the pan, and bring the liquid to a simmer, allowing the wine to evaporate. Continue cooking until the mushrooms are dry, about 5 to 7 minutes. Season with sea salt and freshly ground black pepper. Remove mushrooms from the pan and set aside. Discard the bay leaf.

Warm the chicken broth in a separate pot over low heat. Keep at a bare simmer.

Reduce the flame to low, and add the remaining butter and oil to the pan and melt. Stir in the rice and coat with the oil until the kernels are shiny, about 3 to 5 minutes. Pour in the remaining 1 cup of white wine and let evaporate.

Add the chicken broth, 1 ladle at a time, allowing the rice to absorb the liquid. Do not add too quickly so as to prevent the kernels from exploding. Stir over a gentle flame until each ladle of the liquid is absorbed. Repeat until most of the broth is incorporated and the risotto rice is al dente, about 25 minutes.

Fold the mushrooms back into the rice and season with salt, pepper and parsley. Stir in the Parmesan and serve immediately.