



# SUNDRIED TOMATO & MUSHROOM RISOTTO

*A decadent dish, easily customizable. Classic, creamy, comforting.*

**SERVES 4**

## INGREDIENTS

4 Tbsp Mild Extra Virgin Olive Oil  
1 Shallot, Chopped  
1 Cup Risotto Rice  
1/2 Cup White Wine  
3 1/2 Cups Vegetable Stock  
1/3 Cup Grated Parmesan Cheese  
6 Tbsp Butter  
1/2 Cup Dried Mushrooms  
1/2 Cup Sundried Tomatoes  
Sea Salt  
Fresh Ground Pepper

## INSTRUCTIONS

Use a medium sized heavy bottom pot.

Turn the heat on to medium high, add the olive oil and the shallots and sauté until the shallots are translucent with no color, about 3-5 minutes.

Add the rice and sauté until the rice is nicely coated with the olive oil.

Deglaze with the white wine and continue to stir until all the wine is absorbed.

*(continued on the next page)*



a:

## SUNDRIED TOMATO & MUSHROOM RISOTTO

### INSTRUCTIONS CONT.

Add a cup of vegetable stock and continue to stir until all the stock is absorbed. Keep adding the vegetable stock 1 cup at a time until all the stock is used up and the risotto is cooked.

After the rice has absorbed all the stock, add the parmesan cheese and butter. Continue to stir until it's all combined. Season the risotto to taste with salt and pepper.

Be creative with the garnish! You can use whatever you find at the farmers market or anything you have in your refrigerator.

*Chef's Note: When making risotto, you don't want to season the rice until the very end or you will end up with tough rice. The consistency of risotto should be tender rice just held together when plated. It should not look like mash potatoes.*

