



Wild Mushroom Risotto

Ingredients:

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- 1 cup Arborio rice
- 2 tablespoons olive oil
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1/2 cup dry white wine
- 4 cups chicken or vegetable broth, warmed
- 1 cup mixed wild mushrooms, sliced
- 1/2 cup grated Parmesan cheese
- 2 tablespoons unsalted butter
- Salt and pepper to taste

Instructions:

1. Heat olive oil in a large saucepan over medium heat. Add onions and garlic, sauté until soft.
2. Stir in the rice and cook for 1-2 minutes, until lightly toasted.
3. Add wine and cook until absorbed.
4. Gradually add broth, one ladle at a time, stirring frequently. Allow liquid to absorb before adding more.
5. Meanwhile, sauté mushrooms in butter until tender.
6. When the rice is creamy and tender, stir in mushrooms, Parmesan cheese, and butter. Season with salt and pepper.
7. Serve immediately.

