



# Porcini Risotto

Jean Trebek's Reliable Recipes  
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Now that we're approaching fall, I felt inspired to share a delicious, easy and elegant risotto recipe made with porcini mushrooms.

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## **Porcini Risotto**

### **Ingredients**

- 1 ounce dried porcini mushrooms
- 2 1/2 cups boiling water
- 3 cups chicken stock
- salt and freshly ground pepper
- 1/4 cup extra-virgin olive oil
- 1 shallot, minced
- 1 garlic clove, minced
- 1 cup arborio rice
- 1/4 cup dry white wine
- 1 small bay leaf
- 1 tablespoon unsalted butter
- 1 tablespoon mascarpone
- 1 cup freshly grated parmigiana-Reggiano cheese
- 1 pound fresh porcini or cremini mushrooms, thinly sliced
- 1 thyme spring

## **Directions**

In a heatproof bowl, soak the dried porcini in the boiling water until softened, for about 10 minutes.

Drain, reserving 1 cup of the soaking liquid; rinse the mushrooms to remove any grit.

Finely chop the porcini and reserve in a small bowl.

Pour the soaking liquid into a medium saucepan, stopping before you reach the sediment at the bottom.

Stir in the chicken stock and season with salt and pepper.

Warm the stock over low heat.

In a large saucepan, heat 2 tablespoons of the oil until shimmering.

Add the shallot and garlic and cook over moderate heat, stirring, until softened, 2 minutes.

Add the rice and dried porcini and stir to coat.

Add the wine and bay leaf and cook until the wine has evaporated.

Add about 1/4 of the warm stock cook over moderate heat, stirring constantly, until nearly absorbed.

Continue adding the stock in small batches, stirring constantly until the rice is al dente and suspended in a creamy sauce, about 20 minutes.

Discard the bay leaf.

Stir in the butter, mascarpone and cheese; season with salt and pepper and keep warm.

In a skillet, heat the remaining 2 tablespoons of oil.

Add the fresh porcini and thyme and cook over high heat, stirring, until softened and golden, 8 minutes.

Discard the thyme.

Season the porcini with salt and pepper, spoon over the risotto and serve.

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