

GORGONZOLA & WILD MUSHROOM RISOTTO

PAIRED WITH 2009 MOUNTAIN CUVÉE | 2 ENTRÉE PORTIONS

INGREDIENTS

2 Ounces Dried Wild Mushrooms (<i>like Chanterelles</i>)	½ Cup Dry White Wine
2 Tablespoons Butter	5 Cups Chicken or Vegetable Stock, hot
1 Cup Onion, chopped	2 Tablespoons Heavy Cream
4 Cloves Garlic, minced	¼ Cup Gorgonzola Cheese, crumbled
¾ Cup Crimini Mushrooms, sliced	Kosher or Sea Salt, to taste
1 Cup Arborio Rice	Ground Black Pepper, to taste

METHOD

1. Soak dried mushrooms in hot water for 30 minutes. Once soft, remove the mushrooms from the water and chop; discard water.
2. Melt butter in a large saucepan over medium-high heat. Add the onion, shallot, and garlic; cook and stir two minutes until the onion begins to soften. Add the fresh mushrooms, and continue cooking until the mushrooms soften and begin to release its liquid. Stir in the chopped rehydrated mushrooms, and cook 3 minutes more.
3. Add Arborio rice; cook and stir for a few minutes until the rice is well coated with the onion mixture and looks glossy.
4. Stir in the white wine, and cook until nearly evaporated.
5. Reduce heat to medium, and add 1/3 of the hot stock. Cook and stir until the stock has been mostly absorbed, about 5 minutes.
6. The risotto should be simmering gently while you stir in the stock. Add half of the remaining stock, and stir for 5 minutes more.
7. Finally add the remaining stock, and continue cooking until the risotto is creamy and the rice is tender, about 5 minutes more.
8. The rice should not be completely soft, but still have a little firmness when you bite into it. You can add a little water if needed to cook the rice to this state.
9. Remove the risotto from the heat, and stir in the heavy cream and Gorgonzola cheese. Season to taste with salt and pepper, and serve.