

❄️ DECEMBER 2014 CELLAR CLUB ❄️

**ROASTED TRIO OF MUSHROOM RISOTTO  
AND WINTER HERBS**

PAIRED WITH 2012 PINOT NOIR FREEDOM HILL, YIELD: 4 ENTRÉE PORTIONS

**INGREDIENTS:**

1/4 CUP OLIVE OIL  
4 CUPS ASSORTED MUSHROOMS, SLICED  
(i.e. Chanterelle, Matsutake, Porcini)  
2 TBSP. BUTTER  
1/2 CUP YELLOW ONION, DICED  
1/2 CUP ARBORIO RICE  
1/2 CUP WHITE WINE  
APPROX. 4 CUPS VEGETABLE STOCK, HOT  
1 TBSP. FRESH ITALIAN PARSLEY, CHOPPED  
1 TSP. FRESH THYME LEAVES, MINCED  
1/2 TSP. FRESH ROSEMARY LEAVES, MINCED  
TO TASTE: SALT & PEPPER

TO FINISH:  
2 TBSP. BUTTER  
1/2 CUP REGGIANO PARMESIANO, GRATED

**METHOD:**

1. Preheat the oven to 375°F. Mix the sliced mushrooms with 3 tablespoons of olive oil and season with salt and pepper. Place in a single layer on a baking pan and roast until brown and fragrant, about 15 minutes.
2. Heat the butter and remaining olive oil in a large, heavy sauté pan.
3. Add the onion and cook until clear (do not brown).
4. Add the rice and cook until it browns slightly and has absorbed the oil about 3-5 minutes.
5. Add the wine and stir until absorbed then begin adding the hot stock 1 cup at a time, stirring constantly until absorbed before adding additional stock to the rice. This process will take 20 minutes or so. Use as much stock as needed to reach the proper consistency.
6. When the rice is al dente (to the tooth – tender with a firm center), add the roasted mushrooms and stir until heated.
7. Remove the pan from the heat and add the butter, cheese, parsley, thyme and rosemary.
8. Season with salt and pepper and serve immediately.