



Risotto ai Funghi Porcini

SERVES 4

INGREDIENTS

- 6 cups chicken or vegetable broth
- 2 tablespoons bone marrow, butter, or Italian extra-virgin olive oil
- $\frac{3}{4}$ cup finely chopped onions
- 2 cups arborio, *carnaroli*, or *vialone nano* rice
- 1 cup diced porcini mushrooms
- 2 teaspoons Italian extra-virgin olive oil
- 1 garlic clove, crushed (optional)
- 2 tablespoons butter
- $\frac{2}{3}$ to 1 cup grated Parmigiano-Reggiano or Grana Padano cheese
- Salt to taste
- 1 tablespoon chopped parsley
- Shaved fresh truffle or truffle oil (optional)

DIRECTIONS

Heat broth and set aside. In a deep casserole dish, heat bone marrow. Add onions and stir gently until translucent. Add rice and stir over medium heat until toasted to pale golden. Add a little hot broth and stir, letting the rice slowly absorb it. Add more broth, one ladle at a time, stirring constantly to allow rice to slowly absorb the liquid before adding more. Continue to add broth until rice is al dente, about 25 to 30 minutes. (You may not need all the broth.) Meanwhile, sauté diced porcini with olive oil and garlic, if using, until garlic softens. Remove garlic clove. Add sautéed porcini to rice mixture. Turn off the heat. Add butter and cheese, stirring gently to melt butter into the hot rice. Salt to taste. Sprinkle with parsley and truffle, if using, and serve hot.

Recipe courtesy Via Maestra 42 ■ Photograph by Vanessa Stump

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