



CLASSIC BAKED RISOTTO Serves 4-6

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| 2 tablespoons butter | 1 1/2 cups short grain rice |
| 4 cups wild mushrooms [shiitake, porcini, oyster, chanterelle], chopped | 1/2 cup dry white wine |
| 1/4 teaspoon salt | 3 cups chicken stock |
| 1/4 teaspoon freshly ground black pepper | 1/2 cup freshly grated Parmesan cheese |
| 1/2 cup finely chopped onions | 1/3 cup coarsely chopped fresh parsley |
| 1 teaspoon minced garlic | |
| 1/2 teaspoon savory | Preheat oven to 350° degrees |

In a heavy ovenproof saucepan, melt the butter over medium-high heat, then add the mushrooms, salt, pepper, onions, savory, and garlic, and cook until the mushrooms are golden and onions are tender, about 5 to 7 minutes.

Stir in the rice until well coated, then add the wine and stock and bring to a boil.

Transfer the pan to the pre-heated oven, stirring occasionally, until all of the liquid has been absorbed and the rice is tender but firm in the center, about 30 minutes.

Remove the pan of risotto from the oven, stir in the Parmesan cheese and parsley and garnish with shaved Parmesan.

TIP: There are lots of Parmesan cheeses available on the market but there is only one that makes your heart sing. Parmigiano Reggiano is the king of cheeses with sweet and fruity aroma, like pineapple, and a flavor that is piquant, nutty and unlike any other cheese in the world.

