

Mushroom Risotto

Classic Italian mushroom risotto with creamy Arborio rice, tender mushrooms, and Parmesan cheese. Restaurant-quality comfort food made at home.

25 min

PREP

35 min

COOK

1h

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 3 tbsp butter
- 2 cup mushroom
- 6 cup chicken broth
- 3 cup brandy
- 2 cup rice
- 1 cup onion
- 1 cup parmesan cheese
- 3 tbsp parsley
- 1 pinch salt
- 1 pinch black pepper

Instructions

1 Prepare the stock

Heat 6 cups of stock in a medium saucepan over medium-low heat until steaming but not boiling. Reduce heat to low and keep warm throughout the cooking process.

2 Cook the mushrooms

Heat 1 tablespoon of the butter in a large heavy-bottomed pan over medium-high heat until melted and foaming. Add the sliced mushrooms in a single layer and cook without stirring for 3-4 minutes until golden brown on the bottom.

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- Stir the mushrooms and continue cooking for 2-3 minutes more until all liquid has evaporated and mushrooms are golden brown all over. Season with salt and pepper, then transfer to a plate and set aside.

4 **Sauté the aromatics**

Add 1 tablespoon of butter to the same pan over medium heat. Add the diced onion and cook, stirring occasionally, for 3-4 minutes until soft and translucent but not browned.

5 **Toast the rice**

Add 2 cups of rice to the pan with the onions and stir constantly for 2-3 minutes until the grains are well-coated with butter and slightly translucent around the edges.

6 **Deglaze with wine**

Pour in 1 cup of white wine and stir constantly until the wine is completely absorbed and the pan bottom is nearly dry, about 2-3 minutes.

7 **Build the risotto**

Add one ladle (about ½ cup) of warm stock to the rice and stir constantly until absorbed, about 2-3 minutes. Continue adding stock one ladle at a time, stirring constantly and waiting for each addition to be absorbed before adding more, for 16-18 minutes total until rice is tender but still has a slight bite.

8 **Finish the dish**

Stir the cooked mushrooms back into the risotto along with the remaining 1 tablespoon of cold butter and 1 cup of grated cheese. Stir vigorously until creamy and well combined.

9 Taste and season with salt and pepper as needed. Serve immediately while hot, garnished with additional grated cheese if desired.

Tips

Keep your stock warm in a separate pot throughout cooking—cold stock will shock the rice and interrupt the starch release process.

Toast the Arborio rice for 2-3 minutes before adding liquid; this helps each grain maintain its shape while developing nutty flavors.

Don't rush the process by adding too much stock at once—patience creates the perfect creamy texture that defines great risotto.

Use a heavy-bottomed pan to distribute heat evenly and prevent hot spots that could cause the rice to stick or cook unevenly.

Save some sautéed mushrooms to fold in at the end for textural contrast and visual appeal against the creamy rice.

Taste frequently during the last few minutes of cooking to achieve perfect al dente texture—the rice should be tender but still have slight bite.

Finish with cold butter and cheese off the heat, stirring vigorously to create the mantecatura emulsion that gives risotto its glossy finish.