

Mantarl? Risotto

Authentic Italian mushroom risotto recipe with arborio rice, parmesan, and wild mushrooms. Creamy, rich, and perfect as main or appetizer.

25

HAZIRLIK DK

35

PI?IRME DK

60

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

Mantarl? Risotto

Malzemeler

- 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

Yap?l???

- 1 Prepare the broth**

Heat 6 cups of chicken or vegetable broth in a medium saucepan over medium-low heat until steaming but not boiling. Keep warm throughout cooking.
- 2 Saut? the mushrooms**

Heat 3 tablespoons of butter in a large, heavy-bottomed pan over medium-high heat until melted and foaming. Add the sliced mushrooms and cook, stirring occasionally, until golden brown and their moisture has evaporated, about 6-8 minutes.
- 3** Add the diced onions to the mushrooms and cook, stirring frequently, until soft and translucent, about 3-4 minutes.
- 4** Add 2 cups of arborio rice to the pan and stir constantly for 2-3 minutes until the grains are well-coated with the fat and lightly toasted.
- 5** Pour in 1 cup of white wine and stir continuously until it's almost completely absorbed and you can draw a clear line through the rice with your spoon, about 3-4 minutes.
- 6 Add broth gradually**

Add one ladle (about 1/2 cup) of warm broth to the rice and stir constantly until almost completely absorbed before adding more, about 2-3 minutes per addition.
- 7** Continue adding broth one ladle at a time, stirring constantly and waiting for each addition to be absorbed before adding more, until the rice is creamy but still has a slight bite, about 18-20 minutes total.

- 8 Remove from heat and immediately stir in 1 cup of freshly grated Parmesan cheese until melted and creamy.
- 9 Season with 1 pinch of salt and 1 pinch of freshly ground black pepper, tasting and adjusting as needed.
- 10 Serve immediately in warm bowls, offering additional grated Parmesan on the side.

?puçlar?

Use warm broth throughout the cooking process - cold broth will shock the rice and interrupt the cooking process, resulting in uneven texture.

Toast the rice grains in oil or butter for 2-3 minutes before adding wine. This creates a protective coating that helps maintain the rice's structure during cooking.

Stir constantly but gently - aggressive stirring can break the rice grains, while insufficient stirring can cause sticking and uneven cooking.

Add wine before the broth and let it almost completely evaporate. This removes the harsh alcohol flavor while concentrating the wine's essence in the dish.

Reserve some pasta cooking water or extra broth to adjust consistency just before serving, as risotto continues to thicken as it sits.

Finish with cold butter and freshly grated Parmigiano-Reggiano off the heat for the smoothest, most luxurious texture.

Don't overcook the mushrooms initially - they'll continue cooking in the risotto, so sauté them just until golden to prevent them from becoming rubbery.

Taste and adjust seasoning at the end, as the cheese and broth may provide enough salt, and freshly ground black pepper adds the perfect finishing touch.