

Porcini and Camembert Risotto

Serves 2 as a main dish

1 (1.5 oz.) package dried porcini mushrooms
1.25 cups boiling water
1 Tbsp. extra virgin olive oil
1 large shallot, diced
2 cloves garlic, minced
3/4 cup arborio rice
2 sprigs thyme
1/3 cup dry white wine
4 cups chicken or vegetable broth, kept warm on the stove
2 oz. Camembert
1 Tbsp butter
salt and pepper

Place the porcini mushrooms in a bowl and then add the boiling water. Allow the porcini to reconstitute for about 15 minutes. Strain them, reserving the water you used, and chop the mushrooms.

Heat a large, heavy bottomed pan over medium heat and add the olive oil. Once shimmering, add the shallot and cook until translucent. Add the garlic and cook for about 30 seconds before stirring in the rice, chopped porcini, and thyme. Stir the mixture so that the rice is coated with the oil and begins to toast slightly.

Add the wine and deglaze, allowing nearly all the wine to evaporate. A ladle or so at a time, add the porcini liquid and the broth, alternately, stirring continuously and allowing the rice to absorb most of the liquid before adding the next ladle.

Continue adding the porcini liquid and broth a ladle or so at a time, stirring, until the rice is cooked al dente. It should still be slightly firm to the bite, and it should be a little “loose.” You’re not looking for a rice type dish that has absorbed ALL its liquid. There should be some liquid still in the pan.

Remove the pan from heat and stir in the camembert and the butter. Season to taste with salt and pepper if necessary and serve immediately (as if you could wait!).

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