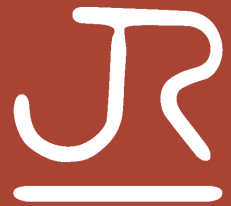


J. Rickards Winery



MUSHROOM RISOTTO

Prep time: 5 min | Cook time: 15 min | Total time: 20 min | 4 servings

Recommended wine pairing: *J. Rickards Bettino's Blend*

Cooking risotto in a pressure cooker (or Instant Pot) results in a perfectly creamy texture that can be the base for any additions, such as sautéed mushrooms with onion and garlic. Another option we've tried is crispy prosciutto and peas, which also goes well with Bettino's Blend. We use a 4 qt Presto Cooker my mother had in the 1950's. And, we're very lucky to have a friend who brings by fresh Chanterelle mushrooms when in season!

INGREDIENTS

4 Tbsp unsalted butter	1 cup arborio rice
1 medium onion, chopped	1/3 cup dry white wine, such as <i>J. Rickards Sauvignon Blanc</i>
8 oz mixed fresh mushrooms of choice (Hen of the Woods, Shiitake, Crimini, Porcini, Chanterelle), sliced	1 cup hot water
2 cloves garlic, minced	1 1/3 cups chicken or vegetable stock
	1/2 cup grated asiago cheese

DIRECTIONS

- 1 In a medium sauté pan, melt 2 Tbsp of butter over medium heat and add the onion. Cook until softened, then add the mushrooms and garlic and continue to cook until tender, about 5 minutes. Cover pan and set aside.
- 2 In the pressure cooker (or follow Instant Pot directions for risotto), melt remaining butter over medium heat. Add the rice and stir constantly until the rice is well coated with butter but not browned, about 1 minute. Stir in the wine and cook until it is almost completely evaporated, about 2 minutes. Stir in the water and broth.
- 3 Lock the lid in place and bring to high pressure over high heat. Adjust the heat to maintain pressure and cook for 6 minutes. Remove from the heat and quick-release the pressure (under running water in the sink). Open the lid carefully and taste the risotto; it should be barely tender and creamy. Place pan over low heat and stir to combine. Stir in the cheese and sautéed mushroom mixture and season to taste with salt and fresh pepper. Serve immediately.