



WILD MUSHROOM & ASPARAGUS RISOTTO

Serves 2

INGREDIENTS

1/2 cup mixed mushrooms, sliced
2 pieces asparagus
1/2 cup carnaroli rice
1/2 small onion, diced
2 cups chicken stock
1 tbsp olive oil
2 tbsp unsalted butter
1/4 cup white wine
1/4 cup grated romano cheese
1/4 cup shaved parmesan
kosher salt to taste

INSTRUCTIONS

1. In a large risotto pot, heat the olive oil and onions, cook about three minutes stirring constantly.
2. Deglaze with white wine.
3. Add the rice and cook for another three minutes, stirring constantly.

4. Add half of chicken stock and sliced mushrooms, bring to a boil and then after turn down to a simmer, stir constantly to make the rice creamy.
5. Keep adding the chicken stock in small parts until the rice is cooked through.
6. Slice the asparagus and add it to the rice.
7. When the rice is done (about 17 minutes start to finish) shut the flame off and add the butter and romano, stirring constantly.
8. Adjust the seasoning, top with shaved parmesan and serve immediately.