



Risotto with Wild Mushrooms

Prep 10m · Cook 35m · Serves 8

Ingredients

- 1.5 lb Arborio Rice
- 2 qt Chicken Stock
- 0.5 lb Parmesan Cheese
- 0.05 bottle Truffle Oil
- 0.25 lb Unsalted Butter
- 1 lb Wild Mushroom Mix

Instructions

1. Toast arborio rice in butter. Add warm stock one ladle at a time, stirring constantly. Sauté mushroom mix separately with thyme. Fold into risotto. Finish with parmesan and truffle oil.