

Shiitake mushroom & pea RISOTTO

- Bring the broth to a simmer in a **medium sauce pan** and keep on low heat.
- Sauté mushrooms in butter in a **medium skillet** until almost golden brown, about 10 – 15 minutes. Add garlic and sauté until golden brown. Set aside.
- Melt butter in a **large pan** over medium heat. Add olive oil. Add onions and sauté until transparent, about 8 - 10 minutes.
- Stir in rice until well coated and toast a few minutes. Add the wine and cook until it's absorbed, stirring often, about 2 minutes.
- It is important to keep stirring through the entire cooking process.
- Turn heat to medium low. Add enough liquid to barely cover the rice. Continue to stir while cooking until broth is absorbed. Continue in this manner adding ½ cup broth each time. Adjust heat to keep rice cooking at a slow boil.
- At the end, if more liquid is needed, use hot water. Rice will take 6 – 8 cups of liquid.
- Risotto should be creamy and moist, tender yet firm to the bite (al dente).
- Remove from heat, stir in peas, mushroom & garlic mixture, grated cheese, pepper. Adjust salt to taste and serve immediately.
- Serve with additional grated cheese if desired. **Makes 4 – 6 servings.**

YB Forest
Farm

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Shiitake Mushrooms + Maple Syrup

INGREDIENTS

10 ounces YB Forest Farm
Shiitake mushrooms, fine chop
2 Tbs butter
3 garlic cloves, chopped
6 cups chicken broth
2 Tbs butter
2 Tbs extra virgin olive oil
2 cups onions, fine chop
1 ½ cups Arborio rice
2/3 cup dry white wine
¾ cup frozen peas, thawed
2/3 cup grated
Pecorino/Romano cheese
Fresh ground pepper, sea salt
to taste