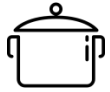


King Bolette Mushroom Risotto



PREP TIME
15 minutes

COOK TIME
40 minutes

READY IN
1 hour



SERVINGS
4

**FOREST
INGREDIENTS**
King Bolette
Mushrooms

Ingredients

3 cups mushroom stock
2 cups water

2 Tbsp butter
1 large shallot, chopped

1/2 pound King Bolette mushrooms
salt

2 garlic cloves, chopped
1 Tbsp fresh sage, chopped

1 1/2 cup risotto rice, such as Arborio, Carnoli, or
Vialone Nano

2 ounces Chevre or other fresh goat
cheese

black pepper to taste

Steps

- In a large pot, bring mushroom stock and water to a simmer.
- Heat butter in a medium sized pot over medium-high heat until butter begins to brown. Add shallot and mushrooms. Salt them well. Saute until translucent, about 3 minutes.
- Add the garlic, sage and rice. Stir well. Saute for another 1-2 minutes.
- Pour one cup of the simmering stock into the pot, stirring well. Cook and allow to evaporate. Then add 1/2 cup more stock. Continue this process, stirring frequently until the rice is cooked al dente, about 20-30 minutes.
- When the rice is cooked through but still a little firm, add the goat cheese and black pepper. Serve right away.

FOREST FRESH ALASKA

Notes

I used dried King Bolette Mushrooms so I had to rehydrate them prior to sauteing them. I soaked them in water and then measured out two cups of water to use in the mushroom stock instead of plain water.