



WILD MUSHROOM RISOTTO

Serve with Robert Skalli Cabernet Sauvignon

- 1 pound assorted wild mushrooms - sliced (morel, porcini, chanterelle or whatever is available)
- 1/4 cup shallots finely chopped
- 1 teaspoon garlic - minced
- 5 tablespoons olive oil
- 1 tablespoon lemon zest - grated
- 1- 1/2 cup Arborio rice
- 5 cups veal stock or low sodium beef broth - hot
- 1/2 cup cabernet sauvignon
- 1/2 cup Italian parsley - chopped
- 3/4 cup parmesan cheese - freshly grated
- Salt and pepper

Place 3 tablespoons of olive oil into a large sauté pan. Sauté the shallots and mushrooms over medium heat until just cooked. Season to taste with salt & pepper. Set aside.

Bring the stock to a simmer in a medium saucepan. Add 2 tablespoons of olive oil to a large saucepan and sauté the rice and garlic for about 5 minutes - stirring constantly. Add the wine and cook until absorbed. Add the hot stock, one cup at a time until each addition is absorbed. The rice should be fully cooked but not mushy in about 15 minutes. Stir in the mushroom mixture, parmesan, lemon zest and parsley. Adjust the seasonings and divide between 4 warm bowls.

Serves 4 as a main course.