

## Mushroom Risotto with Fresh Herbs by Curtis Stone

**Serves:** 4

**Prep Time:** 10 minutes

**Cook Time:** 40 minutes

### Ingredients:

- 4 tablespoons (1/2 stick) unsalted butter
- 2 large portobello mushroom caps (about 10 ounces total), dark gills scraped out with a spoon, cut into 1/2-inch-thick slices
- 1 1/4 pounds assorted mushrooms, such as oyster, maitake, and bunashimeji, trimmed
- 2 large sprigs of fresh thyme
- Kosher salt and freshly ground black pepper
- 2 tablespoons extra-virgin olive oil
- 1/2 cup thinly sliced shallots
- 3 garlic cloves, finely chopped
- 2 cups Arborio rice
- 1 cup dry white wine
- 6 cups reduced-sodium chicken broth, or as needed
- 2/3 cup freshly grated Parmesan cheese, plus grated or shaved cheese for serving
- 3 tablespoons chopped fresh chives
- 2 tablespoons chopped fresh basil



### Steps:

1. Heat a large heavy pot over medium-high heat. Add 2 tablespoons of the butter and swirl the pan to melt the butter. Add the mushrooms and thyme. Use the SpeedBoost function and cook, stirring occasionally, for about 12 minutes, or until the mushrooms are tender and beginning to brown. (It may look like a lot of mushrooms when you first add them to the pan, but they cook down considerably.) Season the mushrooms to taste with salt and pepper. Transfer the mushrooms to a medium bowl, cover to keep warm, and set aside.
2. Return the saucepan to medium heat. Add the olive oil, then add the shallots and cook, stirring often, for about 2 minutes, or until tender but not brown. Stir in the garlic and cook for about 1 minute, or until fragrant. Add the rice and stir for about 1 minute, or until it is well coated. Add the wine and stir constantly for about 2 minutes, or until most of the wine has evaporated. Raise the heat to medium-high using the AutoChef function, which will help cook the risotto with a constant, even distribution of heat to the pan. Add 1 cup of the broth, and cook, stirring almost constantly and keeping the mixture at a steady simmer, until it is absorbed. Continuing to add the broth 1 cup at a time, stirring until each addition is almost completely absorbed before adding more, cook for 20 to 25 minutes, or until the rice is al dente (the center of a grain of rice should be slightly firm when bitten into) and has formed a creamy sauce.
3. Remove from the heat and remove and discard the thyme stems. Stir in the 2/3 cup grated Parmesan cheese, the reserved mushrooms, and the remaining 2 tablespoons butter. Season to taste with salt.
4. Immediately spoon the risotto into four warm serving bowls. Sprinkle with the chives and basil. Sprinkle grated or shaved Parmesan cheese over the top and serve at once.