



Wild Mushroom Risotto

very lightly adapted from Bon Appétit

serves 6 as a first course

- 9 1/2 tablespoons butter, divided
- 1 1/2 pounds fresh wild mushrooms (black trumpet, chanterelles, hen of the woods, etc)
- 7 cups homemade or best quality chicken stock (you can use vegetable, if you like)
- 1 tablespoon olive oil
- 3/4 cup leeks, finely chopped white & pale green only
- 8-9 ounces arborio or carnaroli rice
- 1/4 cup dry white wine
- 1/4 cup dry white vermouth
- 1/4 cup parmesan cheese, grated, plus more for serving

Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add 1/4 of mushrooms and sprinkle with sea salt. Sauté mushrooms until tender and beginning to brown, 3 to 4 minutes. Transfer mushrooms to medium bowl. Working in 3 more batches, repeat with 6 tablespoons butter, remaining mushrooms, and salt and pepper.

Bring 7 cups chicken broth to simmer in medium saucepan; keep warm. Melt remaining 1 1/2 tablespoons butter with olive oil in heavy large saucepan over medium-low heat. Add leek, sprinkle with salt, and sauté until tender, 4 to 5 minutes.

Add rice and increase heat to medium. Stir until edges of rice begin to look translucent, 3 to 4 minutes. Add white wine and vermouth and stir until liquid is absorbed, about 1 minute. Add 3/4 cup warm chicken broth; stir until almost all broth is absorbed, about 1 minute.

Continue adding broth by 3/4 cupfuls, stirring until almost all broth is absorbed before adding more, until rice is tender but still firm to bite and risotto is creamy, about 10 minutes. Stir in 1/4 cup grated Parmesan cheese.

Transfer risotto to serving bowl or individual bowls. Pass additional Parmesan alongside.