



Wild Mushroom Risotto

By Chef Dave Bland

Ingredients:

6 Servings

3 oz olive oil
½ cup white wine
3 cups chicken stock
1 small onion, chopped
3 cloves chopped garlic
½ lb pancetta, chopped
1 ½ cups Arborio rice
2 lbs wild mushrooms
1 stick butter
½ cup mascarpone cheese
8 oz Parmesan cheese
Truffle oil for garnish



Directions: In a sauce pan, heat oil on medium. In another pot simmer the wine and chicken stock. Place the onions, pancetta and garlic in the pan and cook until tender. Next sauté the rice until it becomes translucent. Add the mushrooms and cook until soft. Using a ladle, add generous amounts of the wine and stock mixture, stirring the rice constantly. Ladle the remaining liquid into the rice and cook until the rice becomes tender. Finish with the butter and mascarpone and garnish with Parmesan cheese and truffle oil.

www.circlesquarecommonsfarmersmarket.com



Wild Mushroom Risotto

| Amount Per Serving | |
|---------------------------|----------|
| Calories | 525.3 |
| Total Fat | 34.2 g |
| Saturated Fat | 15.6 g |
| Polyunsaturated Fat | 2.0 g |
| Monounsaturated Fat | 14.0 g |
| Cholesterol | 88.7 mg |
| Sodium | 917.6 mg |
| Potassium | 412.8 mg |
| Total Carbohydrate | 25.6 g |
| Dietary Fiber | 1.4 g |
| Sugars | 3.1 g |
| Protein | 26.3. g |