



Mushroom Risotto

Ingredients

- 4 cups chicken stock
- 1 1/2lbs mixed mushrooms
- 4 tablespoons extra-virgin olive oil
- Salt and freshly ground black pepper
- 4 tablespoons butter
- 1 cup finely chopped onion (about 1 medium)
- 2 teaspoons finely minced garlic (about 2 medium cloves)
- 2 cups risotto rice
- 2 teaspoons soy sauce
- 3/4 cup dry white wine
- 1/4 cup heavy cream
- 1 ounce finely grated Parmigiano-Reggiano cheese, plus more for serving
- 1/2 cup finely minced mixed fresh herbs such as parsley, chervil, tarragon, and/or chives

Directions

Roughly chop the mushrooms.

Heat olive oil in the base of a pressure cooker over high heat until shimmering. Add fresh mushrooms, season with salt and pepper, and cook, stirring occasionally, until excess moisture is evaporated and mushrooms are well browned, about 8 minutes.

Add butter, onion, garlic, and cook, stirring frequently, until onions are softened and aromatic, about 4 minutes. Add rice and cook, stirring, until rice is evenly coated in oil and toasted but not browned, 3-4 minutes (rice grains should start to look like tiny ice cubes: translucent around the edges and cloudy in the center). Stir in soy sauce until evenly incorporated.

Add wine and cook, stirring, until raw alcohol smell has cooked off and wine is almost fully evaporated, about 2 minutes.

Pour stock into the pot. Scrape any grains of rice or pieces of onion from side of pressure cooker so that they are fully submerged. Close pressure cooker and bring up to low pressure. Cook at low pressure for 5 minutes, then depressurize cooker by running it under cold water.

Open pressure cooker and stir to combine rice and cooking liquid; it should begin to form a creamy consistency. Stir in cream, cheese, and herbs. If risotto is too soupy, cook for a few minutes longer, stirring, until it begins to thicken more; it should look like a smooth creamy sauce. Season to taste with salt and pepper and serve immediately on hot plates, passing extra cheese at the table.