



We're looking forward to cooking together!

Please be sure to have the following before you begin; 1 sauté pan, 2 medium-sized pots, 1 small sauce pan, spatulas, a vegetable peeler, a ladle or large spoon, salt, pepper and Italian Extra Virgin olive oil ready.

Mushroom Risotto Kit

12 oz Local Mushrooms (Maitake and Cremini mushrooms)	2 qt Parmesan Stock
4 oz fresh Spring Peas	3 oz Butter
A bouquet of Fresh Herbs (rosemary, thyme, oregano, Italian parsley)	3 oz grated Parmigiano-Reggiano
	1 ea Yellow Onion
	2.5 cups Acquarello Aged Carnaroli Rice

For garnish

1 cup Pea Tendrils For garnish	4 oz Pecorino cheese
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To make the risotto:

1. Let's get some prep ready. We are going to finely dice our onion.
2. Start to warm up our stock in a medium sized pot.
3. Let's pick and chop our bouquet of herbs.
4. Using a vegetable peeler, peel pecorino and set to the side.
5. Heat up a medium sauce pan, add a healthy amount of Italian Extra Virgin olive oil.
6. Sauté your onions until translucent, and then add in your rice to toast for 30 seconds. Smell the aroma.
7. Add in White Wine to deglaze, 1 cup at a time.
8. Stir your risotto continuously but not too vigorously.
9. Heat up your sauté pan with Olive Oil. Clean your mushrooms and sauté them, making sure to not crowd them in the pan.
10. Start adding HOT stock to your risotto, 1 cup at a time, and continue stirring.
11. Add the roasted mushrooms into the risotto.
12. Season with salt and pepper as you proceed.
13. In a small saucepan, warm up the braised red cabbage with a tablespoon of Parmesan Stock. AUSTIN PLEASE ADJUST, are we warming up the cabbage with the tablespoon of Stock?
14. Add Peas and chopped herbs.
15. Stir in butter and Parmesan and check your risotto for doneness. The rice should still have some bite to it. The sauce should coat the rice.
16. Plate the finished risotto on a warm plate for best results. Allow the rice to fall loosely onto the plate.
17. Garnish with braised cabbage, pecorino cheese, and pea tendrils.