

# LYNMAR

*Russian River Valley*

## VELVET PIOPPINI MUSHROOM RISOTTO

Serves 2 as an entrée or 4 as a side dish or 1<sup>st</sup> course

### **Serve with the Lynmar 2003 Russian River Pinot**

1 pound velvet pioppini mushrooms  
1 Tbsp. butter  
1 Tbsp. olive oil  
½ tsp. kosher salt  
1 large clove garlic, finely minced  
4 ½ cups chicken stock, preferably homemade  
3 strips of smoked bacon cut into small dice  
1 cup white onion, finely chopped  
1 large clove garlic, finely minced  
1 cup Arborio rice  
½ cup white wine  
1 Tbsp. lemon thyme, finely chopped  
Salt and pepper  
Chives for garnish

#### DIRECTIONS:

Trim the very bottom stem end of the mushrooms and discard. Cut off the heads of the mushrooms and leave whole if small or cut in half if larger. Slice the stems into ½ inch pieces. Place the butter and olive oil in a 12" sauté pan and place on medium heat. When the foam subsides add all of the mushrooms and salt and sauté stirring often until the mushrooms loose their liquid and begin to brown. Add the garlic and cook 1 minute more. Take off the heat and reserve.

Bring the 4 ½ cups of chicken stock to a simmer in a 2 quart saucepan. Keep barely simmering over low heat.

Sauté the bacon on low heat in a 3 quart flameproof casserole on medium-low heat until brown. Remove immediately with a slotted spoon to a small bowl and set aside. Remove all but 1 tablespoon of the bacon fat from the pan. Add the onions and sauté on medium heat for 7 or 8 minutes, stir often and do not let them brown. Add the garlic and sauté 1 minute more. Then add the rice and cook for 2 minutes, stirring, until the grains are somewhat opaque. Pour in the white wine and stir until the wine is almost completely absorbed. Then add about ¾ cup of stock to the rice and cook, stirring often, until the stock is absorbed. Do not let the rice stick to the bottom or sides of the pan. Add more stock as each previous addition is absorbed. After about 20 minutes most of the stock will be used and the rice will be tender with just a little bite. At this point gently stir in the lemon thyme, reserved bacon and mushrooms. Add another ½ cup of stock and 1 tablespoon of butter and stir gently to blend. Taste for salt and pepper. The rice should be creamy and tender. Serve Immediately. Garnish with a few snipped chives.

#### VELVET PIOPPINI MUSHROOMS

You can buy velvet pioppini mushrooms under the Mycopia brand at Whole Foods and other fine markets. You can purchase mushroom gift baskets online at [mycopia.com](http://mycopia.com)

Recipe by Chef Sandra Simile, Executive Chef