



Chef Adrian Giese's Porcini Risotto

Place the slices of porcini garnish on a cookie sheet and drizzle with one teaspoon of olive oil. Season with salt and black pepper. Bake in the oven at 350° F for ten minutes with the fan on. Heat the water to a boil in a separate pan and set aside. In a shallow sauté pan, add two tablespoons of butter and two tablespoons of olive oil. Add the onions and chopped porcini; sauté until porcini are soft and the onions are translucent and sweet. Add the rice to the pan and sauté for about three minutes or until it takes on a light golden color. Prepare 2½ cups of hot water. Add a ½ cup of hot water to the rice and stir constantly with a wooden spoon until the water is mostly soaked up. Keep adding a ½ cup of water at a time until it is completely absorbed by the rice while you stir. Check the texture of the rice. If you prefer softer risotto, then add the last ½ cup of water. Once the desired texture and consistency is achieved, add the cheese and butter then salt to taste. Plate and drizzle with the remaining olive oil and garnish with the whole porcini slices. Risotto is best enjoyed as soon as it is finished. Bon appétit!

Ingredients:

1 medium onion, 1/8" diced
6 oz. porcini mushrooms chopped into 1/3"
cubes (reserve a couple whole mushroom
slices for garnish)
4 Tbsp butter
4 Tbsp extra virgin olive oil
1 cup Arborio rice

2 ½ - 3 cups of water
¾ cup finely grated parmesan
Kosher salt to taste - about 2 tsp
Fresh cracked black pepper



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P/N 30710 rev. 1-2020