

Risotto al Funghi

in a Pressure Cooker

Brodo

- 5 cups vegetable broth, approximately
- ½ cup dry white wine or broth

Soffritto

- 2 Tbsp unsalted butter
- 1 Tbsp oil
- ⅓ cup onion, finely minced

Condimenti

- 2 Tbsp unsalted butter
- 4 oz shiitake or other wild mushrooms, stems removed, sliced (~ 2 cups)
- 4 oz cultivated white mushrooms, stems removed, sliced (~ 1½ cups)
- salt & pepper to taste

Riso

- 1½ cup Arborio rice (uncooked)

Caseificio

- ¼ cup Mascarpone cheese or heavy cream
- ¼ cup grated Parmesan cheese
- 2 Tbsp chopped parsley



Directions:

Bring the *Brodo* to a steady simmer in a saucepan on top of the stove.

Make *Soffritto* in the pressure cooker by heating oil and butter and sautéing onion until softened, 3 to 5 minutes, being careful not to brown it.

Add the *Condimenti* to the cooker and continue to sauté for a few minutes, until the mushrooms are soft.

Add the *Riso* to the cooker. Using a wooden spoon, stir for 1 minute, making sure all the grains are well coated.

Add the hot *Brodo*, stir, and bring the cooker to pressure. Cook under pressure for 10 minutes and quickly reduce the pressure with cold water.

Open, and if the liquid is not adequately absorbed continue to cook on the stove, folding frequently, until excess liquid is absorbed.

Fold the *Caseificio* into the mixture and serve immediately. Serves 4-6.

Notes: To cut back on fat calories, I don't use any mascarpone or cream but add a bit more Parmesan. I typically use half white mushrooms and half cremini. You can make any kind of risotto you like just by using this recipe with a different *Condimenti*.