

Chantrelles with Risotto and Corn Recipe

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Chantrelles with Risotto and Corn

- 3 cups chicken broth
- 2 tbsp unsalted butter
- 1 onion, finely chopped
- 1 cup Arborio rice
- 1/2 cup white wine
- sea salt
- freshly ground pepper
- 1 tbsp olive oil
- 8 oz chanterelles, trimmed, cleaned, and sliced 1/2 inch thick
- 2 shallots, finely minced
- 2 tsp minced garlic
- 3/4 cup corn kernels
- 1/2 cup milk
- 2 tbsp cilantro, chopped

Bring the chicken stock to a simmer in a medium-sized saucepan, then lower the heat to just keep warm.

Melt 1/2 the butter in a large saucepan over medium heat until foaming. Add the onion and cook until softened, about 2-3 minutes. Stir in the rice to coat, then add the wine. Cook an additional minute.

Reduce the heat to low and stir in one ladleful of stock at a time. As each addition is absorbed, continue to add stock ladle by ladle, stirring and cooking, until all but 1/2 cup of the stock remains and the rice is tender but firm. Season to taste with salt and pepper, turn off the heat, and cover.

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Heat the remaining butter and the olive oil in a medium-sized pan over medium-high heat. Add the mushrooms and stir until they release their liquid, about 2 minutes. Add the shallots and garlic and reduce the heat to medium. Continue cooking until the shallots are softened, 2 more minutes. Season with salt and pepper.

When ready to serve, add the milk and corn to the mushrooms and stir until the milk is hot. Remove from the heat and stir in half of the cilantro.

Warm the remaining chicken broth and stir into the rice. Ladle the risotto into soup plates. Top with the mushroom mixture and the remaining cilantro.

4 Servings