



# RICE, ROME & SISTERHOOD

## RECIPE | WILD MUSHROOM + MISO RISOTTO

### Make Miso Broth:

4 square pieces kombu  
3 quarts water  
1 cup white miso

1 half of a ginger, peeled cut into large pieces

Soak the kombu for 30 minutes in water using 4-qt sauce pan.

Place the pan over medium heat and bring to a simmer, add the ginger and miso. Bring to a boil and simmer for about 15 minutes.

### Make Risotto:

1 cup of canola or olive oil

1 cup, sliced shiitake mushrooms

4 ounces enoki mushroom, ends trimmed

Salt and pepper

½ cup finely chopped shallots

1 cup Arborio or Carnaroli rice

½ cup dry white wine

2 ½ miso broth

- Lightly sauté mushrooms in 2 tablespoons of oil until tender.

Season with salt and pepper and set aside.

- In heavy-bottomed saucepan over medium heat, add the remaining oil and shallots.

Cook the shallots until translucent, add rice and stir until the grains are coated with oil. Cook the rice, stirring, until lightly toasted but no color.

- Add the wine. Cook, stirring until the wine has been absorbed by the rice.

- Ladle a cup of miso broth to the rice and stir using a wooden spoon. Keep stirring until the liquid is almost absorbed by the rice but not completely. Add another cup of broth and stir.

- Continue adding broth, stirring constantly, until rice is mostly translucent but still opaque in center. Continue cooking until rice is al dente, but not crunchy. As rice is almost done add smaller amounts of broth. The mixture should be creamy and thick enough but not soupy.

- Add the sautéed mushrooms and blanched snap peas. Stir and season to taste with salt and pepper.

- Add pea shoots and scallions. Serve with a drizzle of sesame oil.



*Wild Mushroom + Miso Risotto*



*Exploring Rome with my sisters*

## CHEF TIP

Use hot broth when making risotto to ensure even and continuous cooking of the rice.

The sky's the limit on variations of risotto. Get creative! Asparagus, peas, squash, tomatoes, lobster, pork...the list is endless. I even like to top it with a poached egg!

