Mushroom Trio and Truffle Risotto

Serves 6

Craving something cozy for dinner? This Three Mushroom Risotto exemplifies elegant simplicity. Packed with cremini, shiitake, and trumpet mushrooms, infused with fragrant fresh thyme, then finished off with a delicate drizzle of truffle oil, this dish is an umami celebration! It's the kind of dish that feels like a dining out treat, but is totally doable at home.

Risotto Ingredients:

12 oz blend of cremini, porcini, and shiitake mushrooms
6 tablespoons butter, divided
1/4 teaspoon Kosher salt
1 tablespoon fresh thyme leaves
2 tablespoons olive oil
1 onion, finely diced
1 stalk celery, finely diced
4 cloves garlic, minced
2 cups Arborio rice
1 cup dry white wine
4-5 cups vegetable broth
2 teaspoons truffle oil
3/4 cup parmesan cheese, grated
1/4 cup mascarpone cheese
Freshly cracked black pepper to taste

Garnish Ingredients:

Fresh thyme
Drizzle of olive oil
Parmesan cheese

Directions:

1. Prepare the mushrooms by wiping off any dirt. Halve or quarter larger mushrooms. In a large sauté pan over medium heat, melt 2 tablespoons butter. Add half of the mushrooms to the saucepan and stir to coat with the melted butter. Spread out the mushrooms to ensure they do not over crowd each other and sprinkle with the salt and thyme. Cook the mushrooms without disturbing them for 5-10 minutes until they begin to brown and smell fragrant. Increase the heat to high and fry the outsides of the mushrooms until they become nice and golden. Remove from the heat and set aside. Repeat with the remaining mushrooms.
2. In a large, Dutch oven over medium-high heat, sauté the onions, celery, and garlic in a blend of butter and olive oil (2 tbsp each) until translucent. Add the Arborio rice and stir until coated. Then, add the white wine and continue to stir until the wine is fully absorbed.
3. Meanwhile, in a separate soup pot, bring the broth to a simmer. Once the wine is absorbed into the rice, slowly add 1-2 ladles of broth to the pot of rice and bring to a low simmer. Keep simmering and slowly add the broth one ladle at a time -- just as the previous ladle has been absorbed. Stir continuously, while the broth is being absorbed.
4. Continue cooking the risotto. Season with Kosher salt and pepper while stirring and adding the broth. Taste test the risotto often to ensure adequate amounts of salt and pepper are used, according to your taste. When the risotto is al dente, add 1 more ladle of the broth, stir, and turn the heat down to low. Stir in the truffle oil, sautéed mushrooms, and the mascarpone and Parmesan cheeses. Remove from heat.
TIP! *Use truffle oil sparingly! Too much will completely overpower this dish.*
5. Garnish with a little fresh thyme, a small drizzle of additional truffle oil, and an extra sprinkle of parmesan cheese if desired. Enjoy immediately.