

No-Stir Mushroom Risotto
By Ravinder Bhogal
Financial Times/FT Weekend
January 5, 2025

Servings: 5

All measurements are in metrics. I used a scale set to grams to cook this recipe. If you do not have a scale search the internet for a conversion website. The “Financial Times” is produced in the UK.

Ingredients

25g dried porcini mushrooms
1.3l chicken or vegetable stock
90g unsalted butter
A splash of olive oil
500g wild mushrooms, sliced (see substitution box)
4 sprigs fresh thyme
2 fat cloves of garlic
Sea salt, freshly ground black pepper
300ml dry white wine
1 banana shallot, finely chopped
2 stalks celery, finely chopped
350g carnaroli rice
80g Parmesan cheese, finely grated

Substitutions – arborio rice works just as well as carnaroli. Wild mushrooms can be substituted for a mix of your choice: chanterelles and girolles for preference, but also chestnut or oyster mushrooms.

Tip: Use the leftovers to make arancini. Wrap the rice around a cube of semisoft cheese, (e.g. taleggio) then dredge in flour, beaten egg and panko breadcrumbs and deep-fry.

Donna’s Notes: Most grocery store products list both US and metric weights. Glass measuring cups have US measurements and milliliter. As for the mushrooms, I picked a box of assorted wild mushrooms from [Wildspawn Mushrooms](#) at [AsburyFresh](#) market on Sunday in Asbury Park.

Preparation

1. Begin by soaking the porcini mushrooms in 350ml of water from a freshly boiled kettle for about 10 minutes until soft. Drain, reserving the soaking liquor. Roughly chop the mushrooms and set aside. Combine the porcini liquor and stock in a saucepan and heat until boiling.
2. Heat 40g of the butter with the splash of olive oil in a large casserole with a lid. Once it is foaming, add the wild mushrooms in a single layer (you’ll need to do a few batches), along with the thyme, and fry over a high heat until nutty and dark brown, about six minutes.

3. Scatter in the garlic, season with salt and pepper and fry briefly until the garlic is fragrant and cooked. Pour in a quarter of the wine, deglaze the pan and let it bubble until it has evaporated. Spoon the mushrooms out of the pan on to a plate and set aside
4. Heat another 25g of the butter in the same pan and sauté the shallot and celery until soft but not colored. This will take 10 minutes over low heat.
5. Turn up the heat to high, add the rice and toast for three to four minutes until the grains are slightly translucent around the edges. Pour in the remaining wine and let it bubble and absorb into the rice. Pour in three-quarters of the boiling hot stock and season.
6. Cover and cook over low heat for 16-18 minutes, stirring gently twice while it bubbles away.
7. When the risotto is ready, pour in the remaining stock and stir gently for three to four minutes. Fold in the remaining butter, the parmesan and all the cooked mushrooms, reserving some wild mushrooms to garnish each serving.

Measurements

g = grams

l = liter = l

m = milliliter