

## Risotto ai Funghi Porcini (Porcini Mushroom Risotto)

### INGREDIENTS

(serves 4)

320 g (about 1 ½ cups) carnaroli rice  
250 g fresh porcini mushrooms, cleaned and sliced (or 30 g dried porcini, rehydrated in warm water)  
1 small onion or shallot, finely chopped  
3 tablespoons extra virgin olive oil  
50 g butter  
100 ml dry white wine  
About 1 ½ L vegetable or light meat stock (kept hot)  
70 g grated Parmigiano Reggiano  
1 clove garlic (optional, for sautéing mushrooms)  
Salt and freshly ground black pepper, to taste  
Fresh parsley, chopped (for garnish)  
[Gentile di Chieti 3L EVOO, Oleificio Berardo](#)  
[Parmigiano Reggiano, Belcanto](#)  
[Carnaroli Rice, La Gemma](#)  
[Aged Carnaroli Rice, La Gemma](#)



### Wine pairing suggestions



[Barbera d'Asti, l'Armangia](#)

### Description

Risotto ai Funghi Porcini is one of the most beloved Italian risotti, prized for its deep, earthy aroma and rich, comforting flavor. Made with fresh or dried porcini mushrooms, this creamy dish brings the taste of the forest straight to the table, making it perfect for autumn and winter meals or any occasion that calls for rustic elegance.

### Preparation

Prepare the mushrooms. If using dried porcini, soak them in warm water for about 20 minutes, then drain and chop (reserve the soaking liquid, filtered, to add to the stock). If using fresh porcini, clean gently with a damp cloth and slice. In a pan, heat 1 tablespoon olive oil and a small knob of butter.

Add garlic (if using) and mushrooms. Saut   for 4  5 minutes until tender, season lightly, then set aside.

In a large pan, heat olive oil and saut   the chopped onion until soft. Add the rice and toast for 1  2 minutes until translucent. Pour in the white wine and let it evaporate. Begin adding hot stock, one ladle at a time, stirring frequently. After about 8  10 minutes, add the cooked mushrooms. Continue adding stock until the rice is al dente and creamy (16  18 minutes total).

Off the heat, stir in the remaining butter and Parmigiano Reggiano. Adjust seasoning with salt and pepper. Let rest for 1  2 minutes.

Plate, garnished with fresh parsley.

**Love this recipe? Skip the prep! Get our ready-to-cook version of [Porcini Risotto](#) delivered - crafted with the finest ingredients for authentic flavor in minutes. Just cook & enjoy!**