

Scott's Risotto (serves 14)

5 cups of Arborio rice

9 cups chicken broth

3 cups mushroom broth (made from liquid used to reconstitute dried mushrooms)

3 cups dry white wine

1 stick (1/4lb) butter

1/4 cup extra virgin olive oil

1 whole large onion chopped

5 cloves of garlic minced

2 packages of dried mixed mushrooms (soaked in warm water for a few hours and chopped) – save 3 cups of liquid for the broth

3/4 lb taleggio cheese (can substitute fontina and greyere)

1/4 lb parmesano reggiano

8 sprigs of fresh sage chopped (or equivalent dried)

8 sprigs fresh basil (or equivalent dried)

1/4 cup fresh chopped parsley (or equivalent dried)

1 bunch of asparagus spears chopped (precook these)

salt and pepper to taste

Put the chicken broth, mushroom broth and white wine in a pan and heat to a low simmer.

In a good quality pan that is large enough to hold the finished product, heat olive oil and butter.

Add the onions and garlic and fry until the onions start to caramelize.

Add the rice and stir to make sure that the rice has a nice olive oil coat.

Gently fry the rice for a few minutes until you can see some of the rice changing to a light brown.

Set the stove at low/simmer. Use a ladle and slowly add some heated broth a little at a time. The rice should stay wet but should never be completely covered by the broth. Do not stop stirring for more than a few seconds at a time. Be careful to make sure the rice isn't sticking to the bottom of the pan. The rice will absorb the liquid and at that point you can repeat the process of adding more broth until all the broth is all used.

When the broth is almost all used you can add the other ingredients, except for the cheese. When the broth is completely incorporated, take the pan off the heat and add the cheese and mix it in with salt and pepper to taste. Serve immediately and enjoy.

This is a hearty dish and a real treat.