

# Wild Mushroom & Asparagus Risotto

Recipe by Ariana Sherlock  
Torii Mor Winery

Serves: 4 - 6 people



WINE PAIRING: TORII MOR 2005 HAWKS VIEW  
VINEYARD PINOT NOIR

## Ingredients:

1 qt. vegetable stock	1 medium shallot, finely chopped
¾ lb. asparagus, ends trimmed, cut diagonally into 1½-inch pieces	1 cup arborio rice
2 Tbsp. unsalted butter	½ cup dry white wine
2 Tbsp. olive oil	⅓ to ½ cup grated cave-aged Gruyère cheese
1 lb. assorted mushrooms (oyster, portabello, shiitake, crimini, etc.) stems removed and sliced	1½ Tbsp. fresh thyme, chopped
	1½ Tbsp. fresh lemon juice
	salt & pepper to taste

In a medium saucepan, heat the vegetable stock over medium-high heat. Simmer the asparagus in the vegetable stock until al dente, about 2-3 minutes. Using a slotted spoon, transfer asparagus to a bowl of ice water to stop the cooking. Drain and set aside. Turn heat under the stock to low.

Heat the butter and 1 Tbsp. of oil in a large saute pan over medium-high

heat. Add the mushrooms and cook until brown and juices are released, about 8-10 minutes. Season with salt and pepper. Turn off heat and fold in the cooked asparagus. Set aside.

In a large saucepan, heat the remaining tablespoon of oil over medium-low heat. Add the chopped shallots and cook, stirring, until transparent but not browned, about 2-3 minutes. Add the arborio rice and season with salt and pepper. Cook rice, stirring frequently, until opaque, about 2 minutes. Deglaze with white wine and stir until almost all of the liquid is absorbed. Ladle in about a cup of the hot stock and stir until almost all of the liquid is absorbed into the rice. Repeat this process, ½ cup of stock at a time, until the rice is cooked through, but not mushy. (After you have used about ¾ of the stock, taste the rice for doneness; you might not need to use all of the stock, or you might need more.)

Once the rice is cooked, fold in the cheese, thyme, lemon juice, and mushroom/asparagus mixture. Season with salt and pepper as needed. Serve as a vegetarian main course or a side dish with grilled salmon.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”