

Recipe adapted from nymag.com “Phillip Kirschen-Clark’s Morel Risotto”



Morel Risotto

- 2 c shiitake mushrooms (fresh or dried)
- 1 c fresh morels
- 3 T shallots, minced
- 3 T garlic, sliced
- 3 T olive oil
- 4 T butter
- 2 c Arborio rice
- 1/2 c white wine
- 1 lemon, zest and juice
- 1/4 c Romano cheese
- 1/4 c heavy cream, whipped to medium peaks
- 4 poached eggs (optional)

Place the shiitakes in a 2-quart container and cover with hot water to make a mushroom stock by submerging the mushrooms for an hour or more. Strain and chop the shiitakes.

Trim the morel stem and discard. Wash the morels thoroughly (requires several water bath changes). Then slice the morels into 1/4-inch rings.

In a large stock pot, sauté the shallots and garlic in the olive oil, seasoning with salt. Once the shallots are translucent add the shiitakes and morels, plus 1 T of butter. Sauté for about two minutes.

Next add the rice and a bit more salt for seasoning. Stir until the rice is lightly golden, about three minutes. Raise the heat to high and add the white wine, stirring constantly. Once the wine is absorbed add enough mushroom stock to cover the rice by about 1/2-inch.

Turn the heat down to medium and stir constantly adding stock as it evaporates until the rice is al dente, approximately 20 minutes.

Remove from heat and zest and juice the lemon into the risotto. Add the cheese and remaining butter. Season with salt and pepper if desired. Lastly, stir in the whipped cream. Divide and serve. Top with a freshly poached egg (optional).