

"Risotto is one of those dishes that teaches patience and respect for the process. I first mastered it during my time in the UK, where I learned the rhythm of stirring and the importance of balance. The Italian

mushroom risotto, with its earthy aroma and creamy texture, feels like a warm embrace.

Back home in Bermuda, I love using fresh island herbs or local mushrooms when I can — it's my way of blending Italian comfort with Bermudian freshness."



- Ingredients
- 1½ cups Arborio rice
- 1 small onion, finely diced
- 2 cloves garlic, minced
- 2 tbsp olive oil
- 2 tbsp butter
- 250g (9 oz) mixed mushrooms (cremini, chestnut, or porcini), sliced
- ½ cup dry white wine
- 4 cups hot vegetable or chicken stock
- ½ cup grated Parmesan cheese
- 1 tbsp chopped parsley
- Salt and pepper, to taste



Classic Italian Mushroom Risotto



Serves: 4



Prep Time: 10 mins |

Cook Time: 30 mins |

Total Time: 40 mins

Method

1. Prepare the Mushrooms:
2. In a large pan, heat olive oil and 1 tbsp butter. Sauté mushrooms until golden brown. Remove and set aside.
3. Sauté the Base:
4. In the same pan, add the remaining butter and onion. Cook gently until translucent, then add garlic and stir for 30 seconds.
5. Toast the Rice:
6. Add Arborio rice and stir for 2–3 minutes until lightly coated and glossy.
7. Deglaze with Wine:
8. Pour in white wine and stir until it's mostly absorbed.
9. Add Stock Gradually:
10. Add warm stock, one ladle at a time, stirring often. Wait until each addition is absorbed before adding the next. Continue for about 18–20 minutes, until creamy and al dente.
11. Finish the Dish:
12. Stir in sautéed mushrooms, Parmesan, and parsley. Adjust seasoning and serve immediately.

CHEF WILL'S TIPS:

- Chef Will's Tip 🍴
- Always keep your stock warm — adding cold liquid stops the cooking process. And don't rush! The secret to risotto is steady stirring and tasting as you go. That's how you achieve that perfect creamy texture without overcooking the rice.
- Chef William Smith Local
- 🌐 www.willsmithkitchen.com
- 📍 @WillSmithKitchen | "Bringing Local Flavor to Every Table"