



WILD MUSHROOM RISOTTO WITH CHORIZO AND CHARD

Enjoy with Hess Small Block Series Lot 11

Ingredients

2 oz. Extra virgin olive oil
4 cups Assorted wild mushrooms
1 cup Leeks, whites only sliced thin
2 tsp. Thyme, chopped
7 oz. White wine

1 ½ cup Chorizo, cut in ¼ moons
1 ea. Shallot, fine diced
1 Tbsp. Garlic, minced
2 cup Arborio rice
6 +cup Chicken stock, hot
4 cups Rainbow chard, stems removed, sliced 1" thick
to taste Salt and pepper
2 oz. Butter, cold
½ cup Parmesan cheese, grated
1 Tbsp. Parsley, chopped

Method

1. Heat the 1 ½ ounces olive oil over medium heat. Add the mushrooms and sauté for 5 minutes until golden brown. Reduce the heat; add the leeks, thyme and 1 ounce wine, cook until translucent and the wine evaporate, approximately 5 minutes. Adjust seasonings and hold in a warm spot.
2. In a sauce pot, heat chorizo and the remaining olive oil, cook for 2 minutes until the fat renders slightly. Add the shallots and cook until translucent. Add the garlic and cook until aromatic. Add the rice and stir until well coated and slightly parched. Add the remaining wine, reduce to syrup.
3. Add enough stock to come to the top of the rice, stir gently until the liquid is almost all absorbed. Add enough liquid to come to the top of the rice again, stir until the liquid is almost all absorbed. Continue this process until the rice is al dente and most of the liquid is absorbed. Once the rice is just cooked, stir in the chard, butter, cheese and chopped parsley. Let cook 1 – 2 minutes or until the chard is wilted. Stir in the warm mushroom mixture. The texture should be creamy and the rice should be just firm to the bite, but not grainy. Garnish with a few shavings of parmesan cheese.

Recipe Created By Hess Executive Chef Chad Hendrickson