

Recipe featured at the Aprons Cooking School – An Inspired Cheese, Wine & Dinner

Parmesan Folios™ Crisp Bowl Mushroom Risotto with Antinori Villa Red



Parmesan Folios™ Crisp Bowl Mushroom Risotto

Total Time - 1 hour 20 minutes (Makes 4 servings)

Ingredients:

- 4 Parmesan Folios™
- 1 (8-oz) package sliced baby bellas
- 8 tablespoons olive oil, divided
- 3 cups reduced sodium chicken stock
- 1 (1-oz) package dried mushrooms
- 1 (5-oz) package sliced shiitake mushrooms
- 2 tablespoons shallots, finely chopped
- 3 cloves garlic, thinly sliced
- 2 small leeks, washed, white parts only, thinly sliced
- 1 teaspoon fresh thyme leaves
- 1 teaspoon kosher salt, divided
- 1 cup short grain rice (such as Arborio)
- 5 tablespoons unsalted butter, divided
- 1/2 cup dry white
- 2 oz BelGioioso grated parmesan cheese
- 1/4 cup Italian parsley, coarsely chopped
- 1/2 teaspoon pepper
- 1 teaspoon sherry vinegar

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Steps:

1. Preheat oven to 375°F. Place Parmesan Folios™ on a baking sheet. Bake for about 6 minutes or until browned. Remove from oven and let rest for 5 seconds and then shape over a bowl or cup. Wrap must be shaped within 30 seconds after removing from the heat. Reserve parmesan crisp bowls.
2. Toss cremini mushrooms with 4 tablespoons oil and arrange in single layer on baking sheet. Bake 18–22 minutes or until caramelized.
3. Combine in medium saucepot: roasted mushrooms, stock, and dried mushrooms. Bring to a simmer over medium and cook 30 minutes; strain liquid (discard solids) and return liquid to pot and hold on low at a very gentle simmer.
4. Heat large sauté pan on medium 2–3 minutes. Add remaining 4 tablespoons oil. Place shiitakes in pan and toss to coat in oil. Cook 3–4 minutes on each side or until caramelized. Add shallot, garlic, leeks, thyme, and 1/2 teaspoon salt to pan. Cook 2–3 minutes, stirring often, until softened.
5. Add rice and 2 tablespoons butter to pan. Cook 2–3 more minutes, stirring often, until toasted. Add wine to pan and cook 1–2 minutes, stirring often, until reduced by 3/4. Add 2 oz ladle of warm stock to pan. Cook 2–3 minutes, stirring often, until stock is reduced by 3/4 and pan is almost dry. Repeat with additional 2 oz ladles of hot stock, stirring constantly, not adding more stock until pan is almost dry, for about 22–25 minutes.
6. When rice is cooked al dente, remove from heat. Fold (stir gently) in remaining 1/2 teaspoon salt, remaining 3 tablespoons butter, grated parmesan, parsley, pepper, and vinegar; serve risotto in parmesan crisp bowl.