

TIENDA SALSITA + HAFNER VINEYARD

Autumn Mushroom Risotto with Salsa Chile Morita

*A cozy, earthy risotto finished with a spoonful of smoky-medium
Salsa Chile Morita*

Recipe by Kathleen Hallinan Mueller. Inspired by Alice Waters' risotto in The Art of Simple Food

Ingredients

1 lb mushrooms (cremini, shiitake, oyster, or a mix), sliced
3 tbsp olive oil or butter
2 garlic cloves, minced
1½ cups Arborio rice
1 small onion or 1 large shallot, finely diced
1 cup dry white wine (or Rosé)
6 cups warm chicken or vegetable stock
½ cup grated Parmesan
Salt + black pepper
Salsa Chile Morita (for finishing)

Instructions

1. Sauté the mushrooms.

Heat 2 tbsp olive oil in a skillet. Med- Hot

Add mushrooms and a pinch of salt. Cook until browned and their moisture evaporates, 6–8 minutes.

Add garlic and cook 1 more minute.

Set aside.

2. Start the risotto.

In a heavy pot, warm 1 tbsp olive oil or butter.

Add onion/shallot and sauté until soft but not browned.

Add Arborio rice and stir to coat each grain with oil.

3. Add wine.

Pour in the wine and cook until almost evaporated.

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4. Add stock, ladle by ladle.

Add warm stock ½ cup at a time, stirring frequently.

Allow each addition to absorb before adding the next.

Continue 20–25 minutes until rice is creamy and al dente.

5. Fold in mushrooms + finish.

Stir in the sautéed mushrooms. You could do this ½ way through cooking also if you want more mushroom flavor.

Add Parmesan, salt, and pepper to taste.

6. Serve.

Spoon risotto into bowls and finish each with a generous spoonful of Salsa Chile Morita.

The smokiness and medium heat brighten the creamy mushrooms and pair beautifully with Rosé.