

Turkey and Mushroom Risotto

Serves 4

Mushrooms

- 1 tablespoon unsalted butter
- 1 tablespoon olive oil
- 1 garlic clove, finely minced
- 6 ounces brown or crimini mushrooms, sliced, about 2 ½ cups
- ½ ounce dried porcini mushrooms, re-hydrated in 1 cup hot tap water
- ½ cup light cream
- Sea salt and freshly ground black pepper to taste

Turkey

- ½ pound roasted turkey, diced, about 2 cups
- 2 tablespoons fresh tarragon, finely chopped

Rice

- 2 tablespoons butter
- 1 tablespoon oil
- ½ cup chopped onion – about ½ of a medium onion
- 5-6 cups chicken stock
- ½ cup red wine
- 1 ½ cups Arborio rice
- Sea salt and freshly ground black pepper to taste

Mushroom mixture

Drain the porcini mushrooms, reserving the liquid, and roughly chop.

Heat a medium-sized pan on medium heat. Add the oil and butter. Add garlic and sauté until fragrant, about 30-45 seconds. Turn the heat to medium-high and add the mushrooms. Cook, stirring occasionally, for about 5 minutes, until the mushrooms are tender. Add the cream and salt and pepper to taste, and simmer for 3 to 5 minutes longer, until the cream has thickened slightly. Turn off the heat and set aside.

Turkey

Mix the turkey chunks with the chopped tarragon and set aside.



Rice

Bring the broth to a steady simmer in a saucepan on top of the stove.

Heat the butter and oil in a heavy 4-quart pot over moderate heat. Add the onion and sauté for 3-4 minutes, until translucent.

Add the rice and using a wooden spoon, stir for 1 minute, making sure all the grains are well coated with oil. Add the wine and reserved mushroom liquid. Stir until it is completely absorbed. Begin to add the simmering broth, 1 cup at a time, stirring frequently. Wait until each addition is almost completely absorbed before adding the next cup. Stir frequently to prevent sticking.

After approximately 18 minutes, when the rice is tender but still al dente, add the turkey and heat through. Add mushroom mixture and stir vigorously to combine with the rice. Serve immediately.

Wine Pairing - Villa del Monte 2008 Merlot Santa Cruz Mountains Regan Vineyard