



## GEORGE CHIALA'S RECIPE OF THE MONTH COLLECTION

JUN. 2014  
Recipe 60

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### Wild Mushroom Risotto with Shitake Mushrooms and Fresh Summer Sugar Snap Peas

#### PREPARATION

- 1 - Bring stock to a simmer in a saucepan.
- 2 - Melt the butter in a deep, heavy saucepan over medium-high heat. Add mushrooms and shallots and sauté about 4 minutes. Add olive oil and garlic and sauté for 1 more minute.
- 3 - Add the rice and stir to combine. Then add brandy, bring to a boil, and reduce liquid by half, about 3-4 minutes. Add simmering stock, 1/2 cup at a time, stirring enough to keep the rice from sticking to the edges of the pan. Stir the rice almost constantly — stirring sloughs off the starch from the rice. Wait until the stock is almost completely absorbed before adding the next 1/2 cup. This process will take about 25 minutes. The rice should be just cooked and slightly chewy.
- 4 - Stir in the peas and parmesan cheese and season to taste with salt and pepper. Garnish with chopped fresh parsley or chives.



#### INGREDIENTS

- 2 tablespoons butter
- 2 cups flavorful mushrooms such as shiitake, chanterelle, or oyster mushrooms, cleaned, trimmed, and thinly sliced
- 2 tablespoons GC Farms' extra virgin olive oil
- 2/3 cup brandy, vermouth, or dry white wine
- 3/4 cup fresh peas
- 5-6 cups chicken stock
- 1/3 cup of peeled and minced shallots
- 2 garlic cloves, minced
- 1 3/4 cups arborio rice or other risotto rice
- 1/3 cup freshly grated Parmesan cheese
- Salt and freshly ground black pepper
- 2 tablespoons chopped fresh parsley or chives

#### COOK'S NOTE:

One of the first signs of approaching summer is the presence of apricots. Because California's fleeting apricot season passes us by far too quickly each year, this month I'd like to pay tribute to this relative of the peach family whose velvety skin and tangy sweetness is sure to win your heart!

Bon Appetit!  
-George

(photo by Marc-Henri)