



# SHIITAKE RISOTTO

*This recipe is prepared with Shiitake added during the reducing of a risotto recipe. Shiitake can also be added to a rice recipe in a similar fashion. The addition of Shiitake to any rice or risotto dish adds a rich umami flavor and textural delight.*

## INGREDIENTS

1 Container Shiitake  
1 Shallot  
1 Tbsp Oil or Butter  
Risotto or Rice Recipe  
Parsley for Garnish

## DIRECTIONS

- 1 Remove the stems from the Shiitake (which you can use in a stock recipe) and slice the caps into  $\frac{1}{4}$  to  $\frac{1}{2}$  inch slices.
- 2 Slice the shallot into slivers and fry with the Shiitake slices in a pan with the oil/butter. The goal is caramelization, which is easiest with a larger pan that allows each mushroom to reach a golden brown to darker brown color.
- 3 Mix into the risotto or rice recipe of your choice.
- 4 Garnish with parsley or other herbs.

**TIP:** For firmer Shiitake, add later in the reduction process. For softer Shiitake, add earlier in the reduction process.

