

# Wild Mushroom Arancini

Recipe by Chef Heidi West ([www.heidiwest.com](http://www.heidiwest.com))

## Ingredients

Extra-virgin olive oil  
2 cloves garlic, smashed with heel your hand  
1/2 lb. shitake mushrooms sliced  
Kosher salt  
½ cup dried porcini mushrooms, soaking in 1 cups hot water  
1 medium onion cut into 1/4-inch dice  
1 cups Arborio rice  
½ cup dry white wine  
4 cups hot chicken stock  
2 tablespoons butter  
½ cup grated Pecorino Cheese  
1 tablespoon fresh thyme  
4 tablespoon mascarpone cheese  
2 cups flour  
6 eggs  
2 cups panko run through a food processor  
10 cups Canola Oil

## Preparation

Coat a large sauté pan generously with olive oil and add the smashed garlic cloves. Bring to a medium-high heat. When the garlic cloves have begun to brown and are very aromatic remove and discard them. Add the assorted fresh mushrooms to the pan and season with salt. Saute the mushrooms until they are soft and pliable. Turn off the heat and reserve.

Using your hand, carefully scoop the porcini mushrooms out of the hot water. Pour the top 2/3 of the mushroom water into another container and reserve for use while making the risotto. Discard the bottom third. It contains a lot of sand and dirt from the mushrooms. Puree the rehydrated mushrooms with a little of the reserved mushroom water to make a smooth mushroom paste. Reserve.

Coat a large saucepot abundantly with olive oil. Add the onions and season generously with salt. Bring the pot to a medium-high heat. Cook the onions, stirring frequently until they are very soft and aromatic but have no color. Add the rice and stir to coat with the olive oil. Cook the rice for 2 to 3 minutes to toast, stirring frequently. Add wine to cover the surface of the rice and stir frequently until it has completely absorbed. Add the reserved mushroom water and then add chicken stock until the liquid has covered the surface of the rice. Stir frequently until the stock has absorbed into the rice. Repeat this process 2 more times. Check for seasoning, you probably will need to add salt.

During the third addition of stock, add the reserved sautéed mushrooms and 2 tablespoons of the pureed porcini mushrooms. When the stock has absorbed into the rice and the rice is cooked but still "al dente", remove the pot from the heat. Add the butter, mascarpone, thyme and pecorino cheese and whip until well combined. Pour into a shallow pan and chill in refrigerator.

Place flour into shallow pan

Crack eggs and whisk and place into another shallow pan

Place ground panko into yet another shallow pan

Make small uniform risotto balls approximately 1 1/2"

Roll the balls first in flour until completely coated

Dip balls in egg mixture

Roll balls in panko mixture

Can be chilled at this point until ready to deep fry

Deep fry at 350 degrees until golden



Suggested pairing:  
Longboard Old Vine Carignan

LONGBOARD  
*Vineyards*