



# PROSCIUTTO AND PROSECCO RISOTTO

BY CATHERINE NEVILLE

Yield: 8 servings

- 2 cups mixed mushrooms, chopped – button, cremini, shiitake, etc.
- Olive oil
- Salt and freshly ground black pepper
- 4 to 6 cups chicken or veggie stock or broth
- 1 bottle dry prosecco
- ½ large yellow onion, small dice
- 2 cups arborio or carnaroli rice
- 1 4-oz package VOLPI prosciutto, chopped
- ¾ cup peas (thawed if frozen)
- ½ cup chopped parsley
- 2 Tbsp chopped fresh basil
- 1 cup grated Parmigiano-Reggiano, divided

**| Preparation |** In a small skillet, sauté mushrooms in olive oil until tender and beginning to brown. Season with salt and pepper and set aside. Meanwhile, heat stock or broth until boiling and then reduce heat. Add a cup of prosecco to stock. Keep at a gentle simmer.

Heat 5 to 6 tablespoons olive oil in a large frying pan (one with deep sides, not a skillet with sloping sides) and add diced onion. Sauté until onion is translucent and then add rice, stirring to coat rice with oil. Deglaze pan with a cup or so of prosecco and stir, allowing the wine to simmer and reduce. ½ a cup at a time, add warm broth to the rice, stirring to encourage absorption into the grains, and waiting to add the next addition of broth until most of the previous addition has been absorbed. Continue until the rice is just barely al dente (taste a grain and see if the texture is still kind of hard and starchy or if it's starting to get "toothsome").

Once rice is just about cooked through, add mushrooms and prosciutto, stirring to combine. Add in another ½ cup broth or more, if necessary, to loosen the texture. (You might need to add more broth and wine to the simmering broth pot as necessary to ensure you have enough.) When the rice is cooked through, gently stir in the peas, parsley and basil, adding more broth to keep the somewhat-loose consistency. Stir in a good ½ cup of Parmigiano-Reggiano and taste, adding salt and pepper as necessary along with more broth if you'd like. Serve risotto topped with more cheese and a few grinds of black pepper.