

# Maria Faires' Instant Pot Mushroom Risotto



This is an elegant, intensely mushroom flavored risotto. The soy sauce and miso bring out the fresh flavor of the mushrooms.

- 4 cups homemade or store-bought low-sodium chicken stock or vegetable stock
- 1 ounce dried shitake mushrooms
- 1 1/2 pounds of any or a mixture of mushrooms, such as cremini, shiitake, oyster or chanterelle, trimmed and thinly sliced
- 4 tablespoons extra-virgin olive oil
- 4 tablespoons salted or unsalted butter

- Kosher salt and freshly ground black pepper
- 6 ounces of about 1 medium yellow onion, finely chopped
- 2 medium cloves garlic, finely minced
- 1 1/2 cups risotto rice, such as Arborio, Carnaroli, Vialone, Nano, or Baldo
- 2 teaspoons soy sauce
- 1 tablespoon white or light miso paste
- 3/4 cup dry white wine, such as Pinot Grigio, Sauvignon Blanc, or Unoaked Chardonnay
- 1 ounce finely grated Parmigiano-Reggiano cheese, plus more for serving
- 1/2-1 cup minced fresh parsley

Place stock and dried mushrooms in a microwave-safe 1.5 quart capacity bowl and microwave on high power until simmering, about 5 minutes. Remove from microwave. Set aside and let mushroom hydrate as you do other prep.

Turn the instant pot onto sauté. Heat olive oil and butter in the base of a stirring, until butter has melted. Add fresh mushrooms, season lightly with salt and pepper, and cook, stirring occasionally, about 8-10 minutes.

Using a slotted spoon, transfer rehydrated mushrooms to a cutting board and roughly chop. Reserve liquid to add later with the stock.

Add onion, garlic, and chopped rehydrated mushrooms and cook, stirring frequently, until onions are softened, about 4 minutes.

Add rice and cook, stirring, until rice grains start to look

translucent around the edges and milky/cloudy in the center. This takes about 10 minutes.

Stir in soy sauce and miso paste until evenly incorporated. Add wine and cook, stirring, until wine has almost fully evaporated, about 2-3 minutes.

Pour stock and stock mushrooms soaked in into pot. Scrape any grains of rice or pieces of onion from side of pressure cooker so that they are fully immersed. Close pressure cooker and press "steam" and 5 minutes. The instant pot will take about 10-12 minutes to get up to pressure then "5" will appear on the display. When the timer goes off, safely release the steam vent and allow to vent.

Open the instant pot and stir to combine the rice and cooking liquid. Stir in cheese and parsley. If the risotto is too soupy, cook on the sauté function for a few minutes longer, stirring, until it begins to thicken more. If it is too thick, stir in some hot water.

### How to Tell If Risotto Is Cooked Perfectly

Take a grain or two of rice out of the risotto and press against a cutting board with your finger to smash the grains.

If the rice is not done, you'll notice a small hard white piece that remains (the uncooked part of the rice grain). If there is no hard white piece is left, the risotto is done.

Season to taste with salt and pepper and serve immediately on hot plates, passing extra cheese at the table.

