



**PANACHE**

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## ***Asparagus & Mushroom Risotto***

By Chef Thomas Peddecord @ PANACHE

5 cups Chicken Broth  
1 cup Water  
1 lb. thin Asparagus, trimmed and cut into ¼ inch thick slices, leaving tips 1 ½ inches long  
1 Tbsp. Olive Oil  
¼ cup unsalted Butter  
¾ lb. fresh Mushrooms cut into ¼ inch slices  
1 small Onion finely chopped  
1 ½ cups Arborio Rice  
½ cup dry White Wine  
2 oz. (1 cup) finely grated Parmesan Cheese

Bring broth and water to a boil. Add asparagus and cook uncovered until crisp-tender, 3 to 4 minutes. Transfer asparagus to bowl of ice water to stop cooking process. Drain and pat dry. Keep broth at a bare simmer, covered.

Heat oil with Tbsp butter in a 4-quart heavy saucepan over moderately high heat until foam subsides then – sauté mushrooms until browned, about 4 minutes. Season mushrooms with salt and pepper and transfer to a bowl.

Cook onion in 2 Tbsp butter over moderate heat for 3 minutes. Add rice and cook, stirring 1 minute. Add wine and cook 1 minute. Ladle in simmering broth a-ladle-at-a-time, stirring until absorbed and rice is just tender and looks creamy, 18 to 20 minutes.

Gently stir in asparagus, Parmesan cheese and mushrooms. Cover pan and let stand 1 minute.

Garnish with fresh chopped parsley.  
Enjoy!



*The Greater Newport Chamber of Commerce is proud to present*

**Newport's 2nd Annual RESTAURANT WEEK**

March 25 – April 1, 2010

This participating restaurant is offering the above recipe for your enjoyment.