PEA & EDAMAME RISOTTO WITH SAUTEED MUSHROOMS

Soffritto-
2 Tablespoons butter – unsalted 1 Tablespoon olive oil
1/3 Cup minced onion or shallot
1 teaspoon fresh thyme

Brodo-
5 + Cups broth – chicken / vegetable
1⁄2 Cup – white wine

Riso-
1 1⁄2 Cups Arborio Rice

Condimenti-
2 cups peas and edamame combined, frozen
1 tablespoon butter
1 tablespoon chopped fresh herbs-or scallions - parsley, basil, mint – your preference
1/2 Cup grated Parmesan cheese
Optional 1/4 cup of cream if desired.

Brodo- Simmer your broth in a saucepan.

Soffrito- heat your dry pan over moderate heat. Add the butter and oil then the onion/shallot and sauté for 1-2 minutes being careful not to brown, just soften.

Riso- Add the rice to the pan and stir using a wooden spoon for 1 minute until all grains are well coated. Add your fresh thyme, combine well. Then add your wine and stir until completely absorbed. Add your simmering broth a 1 generous ladle cup at a time, stirring frequently. Wait until each addition of broth is completely absorbed before adding the next ladle. Add the peas and edamame after 15-18 minutes of cooking with broth and when the rice is almost done. Reserve a 1/2 cup of broth or so for the end.

After about 20 minutes the risotto should be tender but a tiny bit firm, add the remaining broth and turn off the heat. You want it to be a bit loose, not a big lump, you need it a bit brothy. Its lighter that way.

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Add your lemon zest (I forgot in video, its optional) cheese and fresh herb or scallions your choice. Stir to combine well and serve immediately. Taste for seasonings.

Sautéed Mushrooms
1 package mushrooms, I used shitake and cremini in this video.
Slice the mushrooms, heat a medium size skillet over medium high heat. Add a pat of butter or olive oil, add mushrooms, stir very well over the high heat, just a few minutes, add a bit of salt, pepper and serve immediately. (this is a quick sauté)