



Roasted Turkey and Porcini Mushroom Risotto

Difficulty: Moderate

Wine Pairing:

Domaine du Petit Coteau Vouvray Demi Sec 2006

Servings: 8

Broth

1 lb	Turkey Bones	1 small bunch	Thyme, fresh
4 Cups	Pipe Stock (H2O)	2 oz	Parmesan Rind

Broth Method of Preparation

1. In a small stock pot bring the bones and water to a slight simmer. Drain the bones rinse and cover with 4 cups of water.
2. Add thyme, black peppercorns and parmesan rind to the bones and bring to a simmer. Skim froth often and allow to simmer for 2 hours.
3. Strain, reserve the broth, and trash the bones.
4. Return the broth to the pan and reduce to three cups of finished volume. Hold broth hot.

Risotto

¼ cup	Olive oil	1 each	Lemon, zested
1 small	Onion, small dice	2 Tablespoons	Chives
3 cloves	Garlic, smashed into a paste	2 Tablespoons	Parsley, Italian
1 each	Fennel, white part only small dice	2 cups	Pulled Roasted Turkey
1 1/3 cup	Dry Vermouth	½ cups	Porcini or Oyster Mushroom, rough chopped
2 cup	Carnaroli Rice, DeCecco	As needed	White Truffle oil (optional)
3 cup	Turkey Broth	2 tablespoon	Butter, whole
1/2 cup	Heavy Cream, whipped to a soft peak	To taste	Black Pepper
1 cup	Parmesan Reggiano	To taste	Kosher salt

Risotto Method of Preparation

1. Heat a wide heavy bottom pan over medium heat
2. Add the olive oil, garlic, fennel and onion. Cook until onions become translucent. Do not brown onions.
3. Add carnaroli rice and coat well with the olive oil. Add more if necessary. Cook over medium heat until the exterior layer of the rice becomes translucent.
4. Add Vermouth and simmer until it is absorbed.
5. Add 1 ½ cups of broth to rice. Do not stir rice. Shake pan from side to side to keep rice from sticking to pan.
6. Once the broth has been absorbed add the remaining 1 ½ cups of broth to the pan. Shake don't stir. (about 15 minutes of cooking time total once the rice is added to the pan)
7. Once this dose of broth has been absorbed check the rice. It should have a slight "bite" to it. It should not be crunchy or mushy.
8. The rice can now be cooled for later service or finished.
9. To finish, melt whole butter in a separate pan, add mushrooms and sauté lightly until tender. Add fresh herbs and season with salt and pepper.
10. Add turkey and toss until heated throughout. Add the rice and gently fold in the parmesan, lemon zest and whipped cream until incorporated.
11. Check for seasoning, plate and finish with additional herbs, parmesan and drizzle of white truffle oil.