



Mushroom Risotto with Shaved Truffles

SERVES FOUR

Indulge in a luxurious dining experience with this truffle-infused mushroom risotto, perfectly paired with Morgan Wine's Double L Vineyard Pinot Noir. The rich and earthy flavors of the risotto beautifully complement the nuanced characteristics of the wine. As you savor each bite of the creamy risotto, enhanced by the umami-rich mushrooms and luxurious truffle aroma, you'll find the perfect harmony with the Pinot Noir's notes of red and dark fruits, subtle earthiness, and hints of spice. The silky mouthfeel of the wine complements the creamy texture of the risotto, creating a truly satisfying culinary experience. Treat yourself to this elegant pairing, ideal for a special evening or celebratory occasion.

TASTING NOTES

Double L Vineyard Pinot Noir

The Double L Pinot Noir originates from the unique terroir of California's Santa Lucia Highlands and is the product of Morgan's certified organic Double L Estate Vineyard. This medium-bodied wine showcases rich yet energetic notes of wild cherry, Christmas spice, and rose petal, balanced with flavors of black plum and elegant tannins.

Ingredients

5 cups well-seasoned stock
(vegetable, garlic, or seafood, based on preference)
Salt and freshly ground black pepper, to taste
2 tablespoons extra-virgin olive oil
2 shallots, finely diced
3/4 lb assorted mushrooms
(maitake, shiitake, or wild mushrooms of choice)
3 garlic cloves, finely diced
6 fresh sage leaves
1 cup arborio rice
1/3 cup non-aromatic white wine
Freshly chopped parsley
1/2 cup freshly shaved Parmesan cheese
Fresh Perigord truffles



Instructions

Begin by heating the **stock** in a pot, ensuring it is simmering and seasoned to perfection.

In a large saucepan, heat the **extra-virgin olive oil** over medium heat. Sauté the **finely diced shallots** until softened, approximately 5 minutes.

Increase the heat to high and add the **assorted mushrooms**. Stir and cook until they begin to release their natural juices. Introduce the **finely diced garlic** and **fresh sage leaves**, continuing to stir until fragrant. Season with **salt and black pepper** to elevate the flavors.

Incorporate the **Arborio rice** into the pan, stirring until the grains start to pop and become aromatic.

Pour in the **non-aromatic white wine**, stirring until fully absorbed by the rice.

Begin the risotto cooking process by adding enough simmering stock to cover the rice. Reduce the heat to maintain a slow bubble and stir the mixture often. Continue this process until the stock is almost absorbed. Gradually add more stock, one or two ladles at a time, continuing to stir regularly. Repeat this step for 25-30 minutes or until the rice reaches the desired creamy consistency. Taste and season as needed while assessing the doneness of the rice, ensuring it is fully cooked yet maintains a delightful firmness.

Once the rice is perfectly cooked, add one final ladleful of stock, and stir in the **freshly chopped parsley** and **Parmesan cheese**. Remove the risotto from heat.

To elevate the dish, shave **fresh Perigord truffles** generously over each serving. Season with freshly cracked black pepper and serve immediately, garnished with fresh sage leaves and additional chopped parsley for a visually stunning and indulgent experience.