

# Chanterelle Risotto with Zucchini and Fried Prosciutto

## Ingredients

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## Instructions

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Melt half of the the butter in a large pan with sloped sides. Add the onions and cook until fragrant and translucent, about 8 minutes.

In the meantime add the stock to a saucepan and bring it to a very low simmer.

Add the rice and stir until well coated with butter. Cook until the butter browns some and the pan needs deglazing. Add the white wine to loosen any brown butter from the bottom of the pan.

Slowly pour in the stock ladle full by ladle full a little at a time, stirring between each addition. Wait to add more until the previous addition is nearly absorbed.

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Keep cooking and adding more stock until the rice is al dente and creamy, about 20 minutes. But don't rely on timing, taste the rice often to obtain the perfect texture. Do not worry if you do not use all the stock to achieve the right texture. Taste for seasoning.

Take the rice off the heat and stir in 2 tablespoons butter, the Parmesan cheese, diced zucchini and the red wine vinegar. Leave the rice alone for a minute so that the rice absorbs most the liquid.

In the meantime, fry the prosciutto in a barely oil slicked pan set over medium heat. Try to keep

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the slices whole, but it's fine if they break apart. Remove them, when crisp, to a paper towel lined plate to drain. Add 1 tablespoons of butter to the same pan and let it melt. Add the mushrooms and cook until soft. Add a few tablespoons of the leftover stock and deglaze the pan. Add the final tablespoon of butter, a dash of olive oil and the lemon juice.

To serve, spoon the risotto on to plates and pour the mushrooms and juices over each serving. Top with the fried prociutto.