

# Pressure Cooker Best Mushroom Risotto

## Prep time

10 mins

## Cook time

10 mins

## Total time

20 mins

Your taste buds will dance with glee, once you have tried this Pressure Cooker Best Wild Mushroom Risotto. No more stirring while standing over the stove.

Author: Jill

Recipe type: Side Dish

Cuisine: Italian

Serves: 6 servings



## Ingredients

- 2-4 ounces dried Porcini or Wild Mushrooms and 2 cups water\* - or
- 6-8 oz Fresh Crimini Mushrooms, roughly chopped
- 1 Tablespoon butter
- 1 Tablespoon olive oil
- 1½ rice cups (9 oz) Arborio Rice or medium-grain white rice
- 3 large Shallots, chopped
- 1 Teaspoon fennel seeds, crushed
- ½ cup Dry White Wine
- 2 cups (or more) [Salt Free Chicken Broth/Stock](#) (vegetarians, use vegetable broth)
- 1.5 cups reserved Mushroom water or 1.5 cups Fresh Water or Salt Free Broth
- ½ teaspoon Salt
- 1 cup (3 oz) freshly grated Parmesan cheese
- 2 Tablespoons Fresh Parsley, chopped

## Instructions

1. \*If using dried Mushrooms, bring 2 cups water to boil in heavy small saucepan. Add mushrooms. Cover and let stand until mushrooms soften, about 10 minutes. Using slotted spoon, transfer mushrooms to cutting board and chop coarsely. Reserve soaking liquid.\*
2. Select Sauté or Browning on your Pressure Cooker and allow to heat.
3. Add oil and butter to Pressure Cooker cooking pot and then add rice, shallots and fennel seeds and stir for three minutes.
4. Add wine and cook until almost evaporated, stirring frequently, about 1 minute.
5. Mix in 3.5 cups broth (or 2 cups broth + 1.5 cups reserved mushroom soaking liquid if using), salt and then mushrooms.
6. Lock lid in place and close Pressure Valve.
7. Cook at High Pressure for 4 minutes.
8. When Beep is heard, do a Quick Release.
9. Turn Pressure Cooker off and then Select Sauté or Browning and stir rice until creamy and tender but still firm to the bite, approximately 2 minutes. If more liquid is needed, stir in a little more broth or reserved mushroom liquid, until desired creaminess is achieved.
10. Mix in cheese and parsley and season Risotto with pepper, to taste.