Homemade Restaurant Mushroom Risotto

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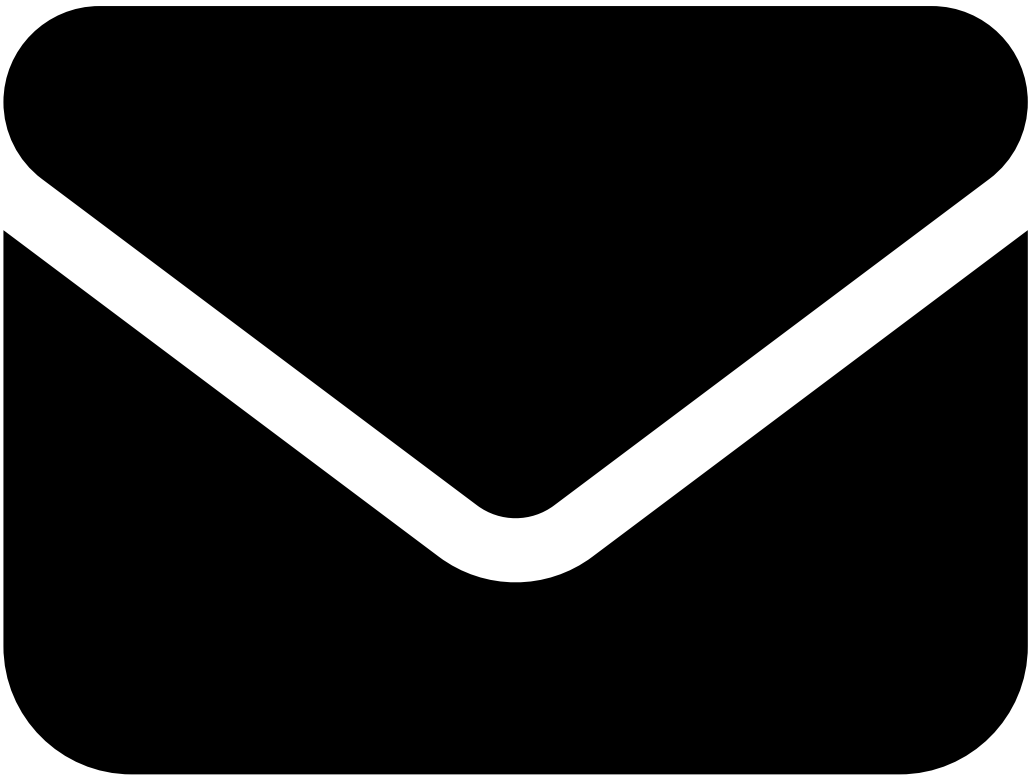




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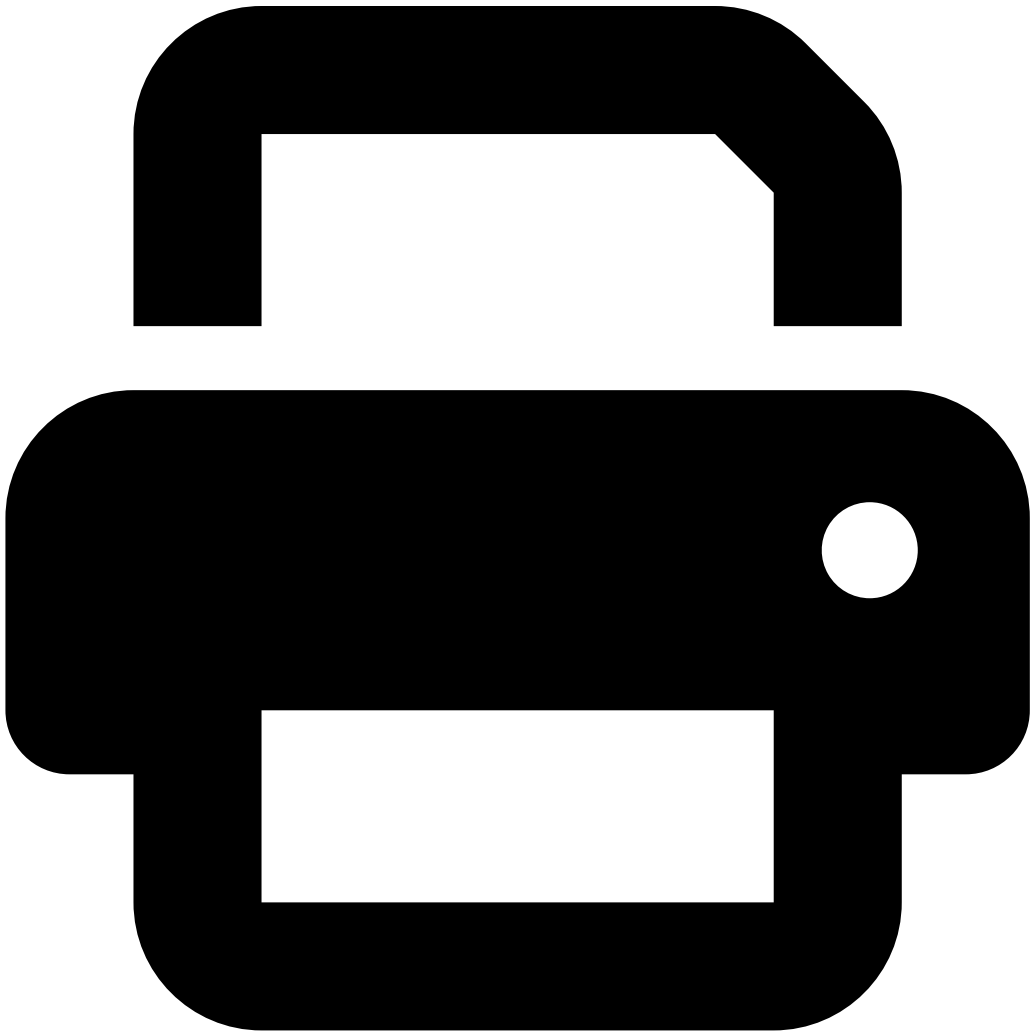

Have you ever ordered creamy mushroom risotto at an Italian restaurant and wished you could make it just as delicious at home? I’m here to tell you that homemade mushroom risotto is easier to make than you might think! With Arborio rice, tender mushrooms, savory broth, and a little patience, you can make a restaurant-quality risotto right in your own kitchen.

Risotto is a classic Northern Italian rice dish known for its rich, creamy texture. Unlike other rice dishes, risotto is made by gradually adding warm broth to the rice as it cooks, allowing the grains to release their starch and create that signature creaminess. I use chicken broth for this mushroom risotto, but vegetable broth works just as well if you prefer a vegetarian version.

What I love about this creamy mushroom risotto is that it’s elegant enough to serve at a holiday dinner or when entertaining friends, yet simple enough to enjoy as part of a

weeknight meal. Serve it as a main course or alongside roasted chicken, steak, or your favorite seafood for a delicious Italian-inspired dinner.

This risotto is best enjoyed freshly made, when the rice is creamy and tender. If you have leftovers, you can refrigerate them for another meal or freeze portions for later. Just add a splash of warm broth when reheating to help bring back that creamy consistency.

For a little restaurant-style atmosphere at home, serve your mushroom risotto on classic white dinner plates with cloth napkins and your favorite drink. It’s a simple way to turn an everyday meal into something special without leaving home!



Tips for Success When Making Homemade Mushroom Risotto

Use the right rice. For creamy mushroom risotto, I recommend Arborio rice, a short-grain Italian rice with a high starch content. As the rice cooks, it releases starch that gives risotto its signature creamy texture while keeping the grains slightly firm in the center.

Toast the rice first. Once the mushrooms and aromatics are cooked, stir in the rice and let it toast in the olive oil and butter for 1–2 minutes before adding the broth. This helps coat the grains and develop a deeper flavor.

Keep the broth warm. Warm your chicken broth in a separate saucepan before you begin. Add it to the rice one ladleful at a time, stirring frequently and allowing most of the liquid to absorb before adding more. This gradual process helps create a creamy mushroom risotto without overcooking the rice.

Let the risotto cook at its own pace. Keep the rice at a gentle simmer and stir frequently as you add the broth. You don’t need to stir constantly, but stay nearby and check the texture as it cooks. The finished risotto should be creamy, with tender rice that still has a slight bite.

Serve it while it’s hot. Risotto thickens as it sits, so serve it as soon as it’s ready. If it becomes too thick, stir in a little warm broth just before serving to loosen it.

How to Store and Reheat Mushroom Risotto

Mushroom risotto is best served fresh, but leftovers can be saved for another meal.

- **Refrigerator:** Transfer cooled leftovers to an airtight container and refrigerate within two hours. Enjoy within 3–4 days.

- **Reheating:** Add the risotto to a saucepan with a splash of chicken broth or water. Warm over medium-low heat, stirring gently until heated through. For individual portions, use the microwave, stirring halfway through and adding liquid as needed.
- **Freezing:** Freeze in airtight, freezer-safe containers for up to 2 months for best quality. Thaw overnight in the refrigerator and reheat with a little broth. Keep in mind that the rice may be softer after freezing.

What to Serve With Mushroom Risotto

Creamy mushroom risotto makes a wonderful side dish for chicken or pork, or you can serve it as a main course with a fresh salad.

Here are a few Italian-inspired dishes to serve alongside it:

- Oven-Fried Lemon Chicken Cutlets – crispy, flavorful chicken that pairs beautifully with creamy risotto.
- Italian Roasted Lemon Chicken Dinner – a comforting roasted chicken dinner for the whole family.
- Bone-In Pork Chops Piccata – tender pork chops with a bright, savory sauce.

If you're planning an Italian-inspired dinner, you can also serve the risotto alongside one of my homemade Italian soups for a comforting meal.

Helpful Tools for Making Risotto

You don't need special equipment to make homemade mushroom risotto, but a few kitchen basics make the process easier.

- Arborio rice – the essential ingredient for classic creamy risotto.
- Heavy-bottomed saucepan – helps distribute heat evenly and prevents hot spots.
- Stainless steel ladle – makes adding warm broth

gradually much easier.
- Airtight food storage containers – useful for keeping leftover risotto fresh.

If you make this homemade restaurant-style mushroom risotto, I'd love to hear how it turned out! Leave me a comment and rating below, and don't forget to tag me on Instagram when you make it. I love seeing what you're cooking, and your feedback helps other home cooks, too!



Homemade Restaurant Mushroom risotto



This homemade restaurant-style mushroom risotto is rich, creamy, and full of savory mushroom flavor. Made with Arborio rice, sautéed mushrooms, broth, butter, and Parmesan cheese, this classic Italian dish is perfect for a weeknight dinner, an elegant side dish, or a special holiday meal.

- 2 cups Italian short grain rice
- 2 cups sliced mushrooms
- 1 Tablespoon olive oil and 2 tablespoons butter
- 1/2 chopped onion
- 2 Tablespoons chopped garlic
- 2 cups chopped spinach (optional)
- 4 cups chicken stock or vegetable stock
- 1 cup white wine
- 1 cup grated parmesan
- 2 tablespoons chopped Italian parsley
- salt and pepper to taste

1. Heat chicken or vegetable stock keep warm with the white wine

2. In a deep saute pan heat the butter and olive oil to medium heat. Add onion and garlic, saute until tender and just beginning to brown
3. Add the mushrooms saute until golden
4. Add rice cook rice until golden, salt and pepper to taste,
5. Add hot stock slowly a little at a time waiting until the stock is absorbed before adding more while stirring

continuously.

6. Cook until risotto is firm to the bite about 20 minutes. Add parmesan cheese, and chopped spinach if using the last five minutes . Sprinkle with more Italian parsley and grated parmesan.

Use Arborio rice for the creamiest texture, keep the broth warm, and add it gradually while stirring frequently. Risotto is best served immediately while it’s creamy and tender.

Main Course, Side Dish

Italian

restaurant-style mushroom risotto