

# chefs at HOME

Favorite Recipes from the Chefs  
of Relais & Châteaux in North America



RISOTTO  
OF WOODLAND  
MUSHROOMS  
AND ROASTED  
CELERY ROOT  
BY LEE PARSONS

*The perfect comfort food, simple yet elegant and versatile depending on the season. Enjoy the risotto with fresh morels in the Spring, delicate chanterelles in the Summer or tasty porcini in the Fall.*



### LEE PARSONS

I was born and raised in the historic town of Wilton, South of England and I currently reside on the west side of Vancouver. When I am not in the kitchen, I can often be found fishing, mountain biking or shopping for baby clothes with my wife for our twin girls.

I have chosen a risotto recipe because of its elegant simplicity. The dish is versatile and can be changed according to flavor preferences. My personal preference and favorite ingredient is wild mushrooms. Depending on the season, I typically enjoy my risotto with fresh morels in the Spring, delicate chanterelles in the Summer, or tasty porcini in the Fall. Another reason why I chose risotto is because it only requires one pan! As the official chef and dishwasher in my own home, I know the importance of kitchen efficiency.



#### Chef's tip:

Any seasonal woodland or cultivated mushrooms works well for the risotto. It can also be enhanced with a few drops of truffle oil.

## RISOTTO OF WOODLAND MUSHROOMS AND ROASTED CELERY ROOT

BY LEE PARSONS

serves 6

### Ingredients

#### risotto:

- 10½ oz celery root (celeriac), small dice
  - 3½ oz butter
  - salt & pepper
  - 2 pt white chicken stock
  - 1 shallot, finely chopped
  - 5¼ oz mixed woodland mushrooms, including golden chanterelles, yellow foot, shiitake
  - 1 tsp olive oil
  - 3½ oz onions, finely chopped
  - 1 garlic clove, finely chopped
  - 1 sprig of fresh thyme
  - 10½ oz carnaroli risotto rice
  - 3½ fl oz white wine
  - 2 oz grana padano cheese, grated
  - 2 tbsp mixed chopped herbs, including chervil, parsley, chives and tarragon
- squeeze of fresh lemon juice

#### to serve:

- grana padano cheese, freshly shaved
- sautéed mushrooms
- chervil sprigs

### method

#### risotto:

Preheat the oven to 350°F. Sweat the celery root in 1 oz of the butter. Season with salt and pepper. Place into the oven and cook until soft, approximately 30 minutes. Using a hand blender, purée the celery root until smooth, then reserve.

Bring the white chicken stock to a simmer in a separate pan. Sauté the chopped shallot and mushrooms in the olive oil. Season to taste. Remove from the pan and put to one side until finishing the risotto.

Sweat the onions and garlic in the remaining 2½ oz butter with the thyme until soft. Add the rice, increase the heat and toast for 2-3 minutes. Add the white wine and half of the stock, continually stirring the risotto mix until the rice starts to absorb the liquid. Add the remaining liquid in small amounts – it will take approximately 18-20 minutes to cook. Once the rice is cooked remove from the heat. Add the shallot/mushrooms, puréed celery root, cheese and chopped herbs. Season to taste with salt, pepper and a good squeeze of fresh lemon.

#### to serve:

Divide the risotto into even portions in the center of a plate or bowl. Finish with the cheese, mushrooms and chervil sprigs.

