



Wild Mushroom Orzo

You Will Need:

2 Tablespoons Delavignes Extra Virgin Olive Oil	4 ½ cups mushroom stock (may sub chicken or vegetable stock)
1 small onion, chopped	2 Tablespoons butter
1 ½ cups mixed wild mushrooms, washed, dried & chopped	¼ cup grated Parmigiano-Reggiano cheese
1 ½ teaspoons salt	
¼ teaspoon black pepper	1 Tablespoon chopped parsley
2 Tablespoons Dry Vermouth	1 teaspoon fresh thyme leaves
1 ½ cups orzo	White Truffle Infused Olive Oil

Instructions:

Heat olive oil in a medium saucepot over medium heat and sauté onion for 3 minutes. Raise heat to medium-high; add mushrooms & sauté for 2 minutes. Mix in salt & pepper; remove from heat and mix in vermouth,* then mix in orzo. Add stock and bring to a boil; reduce heat and simmer gently for 15 minutes or until orzo is “al dente,” stirring occasionally. Remove from heat; mix in butter, grated cheese, fresh herbs & Truffle Oil. Mix gently for 1 minute to ensure all ingredients are well combined. Serve immediately!

* Vermouth is flammable, be sure to mix in far away from heat sources!