

## Ingredients and Kitchen Equipment List

### Menu 204: Wild Mushroom Risotto and Endive Apple Pecan Winter Salad

#### Ingredients

<p><i>1/2 oz (12g) dried porcini mushrooms soaked in 1 cup warm water for 20 minutes, drain and reserve mushroom water</i></p> <p><i>1 cup mushroom water (above) + 3 cups vegetable broth</i></p> <p><i>1 tbsp olive oil</i></p> <p><i>1 tbsp butter</i></p> <p><i>2 garlic cloves, minced</i></p> <p><i>2 shallots, minced</i></p> <p><i>1/2 lb (200g) Arborio, Bomba or Japanese Sushi Rice</i></p> <p><i>1/2 cup white wine</i></p> <p><i>1 tbsp butter</i></p> <p><i>1 tsp olive oil</i></p> <p><i>1/2 lb (200g) assorted wild mushrooms (sliced if using very large mushrooms)</i></p> <p><i>salt and fresh pepper to taste</i></p> <p><i>1 1/2 tbsp sour sream (optional)</i></p> <p><i>1/3 cup grated parmesan cheese (or Pecorino)</i></p> <p><i>2-3 sprigs parsley, chopped (optional)</i></p> <p><i>2 tsp truffle oil (optional) for drizzling</i></p>	<p><i>1 small head of escarole (or other large leaf green like butter lettuce), washed and torn into small pieces</i></p> <p><i>2 heads of Belgian endive, washed, leaves separated and chopped into thirds</i></p> <p><i>1/2 cup thinly chopped celery</i></p> <p><i>1 large Granny Smith apple, cored and thinly sliced</i></p> <p><i>1/2 cup toasted whole pecans</i></p> <p><i>shaved parmesan cheese for garnish</i></p> <p><i>Dressing:</i></p> <p><i>1 1/2 tbsp white wine vinegar</i></p> <p><i>1/4 cup extra-virgin olive oil</i></p> <p><i>salt and ground black pepper</i></p>
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#### Equipment

<p><i>measuring jug</i></p> <p><i>3 medium bowls</i></p> <p><i>6 medium preparation plate</i></p> <p><i>2 small bowls</i></p> <p><i>whisk or fork</i></p> <p><i>large bowl</i></p> <p><i>salad bowl</i></p> <p><i>salad spinner</i></p>
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