



## DIRECTIONS

- Heat oven to 365F.
- Grease a 9x9 glass baking dish.
- Set aside.
- Place rice in a big bowl of water.
- Soak rice for 15 minutes.
- Meanwhile, sauté mushrooms in frying pan with a little olive oil and chopped garlic until wilted and dry.
- Using a straining spoon, remove half of the rice from bowl and place on the bottom of greased baking dish.
- Drizzle rice evenly with the 3 TBSPs olive oil.
- Sprinkle with nutmeg, salt and pepper to taste.
- Layer mushrooms over rice.
- Next, layer diced smoked mozzarella over mushrooms.
- Sprinkle with a little grated cheese (2 TBSPs).
- Top with remaining rice, using same process of using a straining spoon.
- Sprinkle rice with salt and pepper and the remaining grated Parmesan.
- Dot surface with diced butter.
- Finally, carefully pour milk in one of the corners of the casserole so that it does not wash off toppings.
- Place in hot oven and bake for about 35 to 45 minutes or until liquid is absorbed and surface is golden.
- Allow to sit a few minutes to set before serving.
- Makes 4 to 6 servings.



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## Baked Risotto

### INGREDIENTS:

- 2 cups Arborio rice
- 16.5 fluid ounces (500ml) whole milk
- 1/2 cup grated Parmesan
- 6 ounces smoked mozzarella, diced
- 10 ounces mushrooms, sliced
- 3 TBSPs extra virgin olive oil
- 2 TBSPs butter, diced
- Salt, Pepper and Nutmeg to taste
- Olive oil and chopped garlic to taste for sautéing mushrooms



### NONNA'S TIPS

- I chose to use mushrooms and smoked mozzarella for the filling but feel free to use regular mozzarella or provolone and any sautéed vegetable of your choice instead.
- If you have young kids who won't eat vegetables, replace veggies with diced ham.
- Arborio rice is a favorite choice for risotto. Another good choice is Carnaroli rice so use the one you prefer.
- Do not use low fat milk in this recipe because it will not turn out as creamy and flavorful as it should when using whole milk.