



# Smokey Wild Mushroom Risotto



This recipe can be made with any variety of wild mushrooms. The bigger cut mushroom pieces will give the dish a meatier texture and the smokey garlic salt compliments the nutty flavour of the mushrooms. Make sure to fry the mushrooms until golden brown, it will release much more flavour. It can be made with or without the white wine, if preferred to be alcohol free.

Can be served as a side dish, but can also be a delicious main meal.

The recipe uses one product from The Deli Coffee Co. range:

- The Deli Coffee Co. Smokey Garlic Salt

Serves 4

1 x large onion, finely chopped  
Oil to fry  
250gr Portabellini mushrooms, cut in half  
250gr Shimeji mushrooms, keep whole  
250gr Shitake Mushrooms, cut in half  
350gr Arborio rice  
150ml white wine (substitute with vegetable stock if preferred)  
1.2lt vegetable stock  
fresh parsley, chopped  
The Deli Coffee Co. Smokey Garlic Salt (use in grinder)  
grated parmesan cheese

## Steps

Heat oil in large skillet to medium heat and fry the onions until soft. Add all the mushrooms and keep frying on medium heat until cooked. Season with The Deli Coffee Co. Smokey Garlic Salt. Add Arborio Rice and stir until the rice is evenly covered with the oil, onions and mushrooms. Add the 150ml wine/vegetable stock and stir in, reduce the heat, let it simmer until the rice absorbed all the liquid. Then start to add the rest of the vegetable stock, little bit at the time. Each time wait for the rice to fully absorb the stock before adding more. Continue until all the stock has been added and absorbed and the rice is creamy. Stir in the chopped parsley. Season with The Deli Coffee Co. Smokey Garlic Salt if required.

To serve, sprinkle with grated parmesan cheese... Enjoy!!