



# Wild mushroom risotto

*Wild mushroom risotto has a delicate taste when made with fresh mushrooms and a rich, wintry flavour if you add fresh thyme. Comfort food at its best.*

## Ingredients

- 4 courgettes
- Salt and pepper
- 3 garlic cloves, peeled and thinly sliced
- A few thyme sprigs, leaves only
- 3 tablespoons olive oil
- 550 ml chicken stock
- 1 ½ cup Arborio rice
- 100ml Delheim's wild fermented Chenin Blanc
- 200g wild mushrooms, cleaned and halved or sliced
- 4 tablespoons freshly grated Parmesan

## Method

Heat the oven to 200C. Halve the courgettes lengthways and score the flesh in a crisscross pattern. Arrange the cut side up on the tray. Season and drizzle with olive oil and scatter the thyme leaves over them.

Bake for 30 minutes until the courgettes are soft. Let them cool slightly, then chop them.

Bring the stock to a simmer in a pan. Heat another medium saucepan and add a tablespoon of olive oil. Stir and cook, for a minute. Pour in the wine and let it reduce until the pan is dry.

Gradually add the stock, a cup at a time, stirring frequently. Let the rice absorb most of the stock before adding the rest a cup at a time until the rice is al dente. Stir the chopped courgettes and parmesan in.

Meanwhile fry the mushrooms in olive oil until golden brown, season to taste. Add the mushrooms to the risotto and sprinkle with some fresh thyme.

## Wine pairing

### Delheim Wild Ferment Chenin Blanc



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