

# PRIMO ESTATE



## Porcini & Cacao Risotto

When long time Amici Primo Andrew and Justin Lind told us they'd found the perfect match for our JOSEPH Nebbiolo we knew they were serious as they not only sent us the recipe but also included a block of the heavenly Willie's Cacao for us to use! General Manager Richard cooked up a batch for the team one lunch time and the empty plates and Nebbiolo bottle showed that Andrew and Justine were on to a winner. This recipe is kindly provided by Willie's Cacao ([www.williescacao.com](http://www.williescacao.com)), but we warn you to be very careful clicking on the link, their products are addictively delicious!

### Ingredients (Serves 4)

2 tablespoons grated Willie's Cacao (stocked in David Jones or [buy direct online](#))  
100g dried porcini mushrooms, finely chopped  
4 - 5 tablespoons of 2012 JOSEPH First Run Extra Virgin Olive Oil  
1 finely chopped onion  
3 finely chopped cloves of garlic  
25g butter  
250g arborio rice  
1 litre hot chicken or vegetable stock  
Sea salt and freshly ground black pepper  
Freshly grated parmesan cheese to serve

### Method

Place the porcini mushrooms in a small heatproof bowl. Cover with boiling water and let stand for at least 20 minutes.

Heat the oil in a large pan. Add the onions and garlic and fry gently for 3-4 minutes. Stir in the butter until melted then stir in the rice. Tip in the porcini along with the soaking liquid (Andrew recommends straining through muslin). Simmer gently, stirring constantly until the liquid is absorbed. Add the hot stock a ladleful at a time, stirring constantly until all the liquid has been absorbed before adding more. Continue until all the stock is used up or the rice is plump and tender.

Finally, stir in the cacao and season to taste. Serve drizzled with JOSEPH Extra Virgin Olive Oil and topped with grated parmesan cheese.

Enjoy!

The Primo Team