



Recipe courtesy of Richard Keeley, executive chef at the Salt House.

Ferron Risotto

WITH MIXED MUSHROOM, PECORINO, CHESTNUTS AND AGED BALSAMIC DRESSING

FEATURE WINE

Coolangatta Estate Semillon 2006

The Coolangatta Estate Semillon 2006 was awarded champion wine, champion white and best wine for enjoyment in the tropics at this year's Cairns Show Wine Awards.

The wine is clean and lively with ripe citrus characters, a slight toastiness developing with mineral, grassy lemon fruit palate, followed by a crisp acid finish.



This dish is best enjoyed with the Coolangatta Estate Semillon 2006, the Cairns Wine Show Awards grand champion.

INGREDIENTS

SERVES 4

Parmesan Wafer

- Silicon paper or baking paper
- Parmesan cheese
- Black sesame seeds

Mushroom Risotto

- 500g Ferron risotto
- 1l vegetable stock
- 100g pecorino
- 50g chestnuts

Mushrooms

- 100g forest dry mix
- 100g enoki
- 100g Swiss brown
- 100g button
- Aged Balsamic Dressing

METHOD

Parmesan Wafer

Place your silicon or baking paper on a tray. Place grated parmesan on paper and shape, we prefer a round shape at Salt House. Sprinkle black sesame seeds on top. Repeat the previous steps four times. Place in oven at 180 degrees for approximately five minutes. Take out of the oven and leave to set.

Mushroom Risotto

Sautee one chopped brown onion in a hot pan, add rice and continue to sautee. Once rice starts to make a crackling sound add a cup of vegetable stock. Once the rice absorbs the vegetable stock continue to add another ladle full until rice is al dente. Add the forest dry mushrooms mix and chestnuts to the rice. In another pan sautee the other three mushroom types. Just before serving add pecorino to the rice and lightly stir before placing the remaining sauteed mushrooms on top. Garnish with parmesan wafer and surround risotto on plate with a light drizzle of the aged balsamic dressing.

Top Drops

Best Wine for Enjoyment in the Tropics

Champion White in Show

Champion Wine in Show

Blue Pyrenees Midnight Cuvee Chardonnay 2003

This chardonnay was awarded best sparkling wine in show.

The colour is a brilliant straw with a fine bead of gentle bubbles. The aroma is delicate and complex with the yeast autolysis character of freshly baked bread complimented by citrus fruits and hazelnuts. The bright green apple flavoured palate exhibits a fine acid backbone, which enhances the toasty mature yeast notes and fine refreshing effervescence.



Richmond Grove Wines Limited Release Barossa Shiraz 2006

The limited Release Barossa Shiraz was awarded champion red in show.

A deep crimson red in colour, its bouquet is intense and powerful with an underlying elegance and it displays ripe, plum, spice and dark berry fruit with intriguing notes of liquorice, dark chocolate, vanilla and mocha oak.



Morris Wines Morris Liqueur Muscat NV

This liqueur was awarded Best Fortified Wine in Show.

The liquid is a brown amber colour and offers a rich bouquet with intense varietal Muscat fruit with a touch of rancio complexity. It has rich luscious flavours with a hint of wood dryness on the palate and exhibits an aromatic fruit character resulting in an excellent dessert wine.



Mountainview Meadery Prickly Box or Bursaria Spinosa Mead 2008

This honey mead was awarded Best Fruit Wine in Show.

Made using Prickly Box or Bursaria Spinosa honey selected for its excellent varietal characteristics, the mead exhibits an excellent nose, has a well-rounded mouth feel and a crisp acid finish with a lingering aftertaste. This the latest Prickly Box vintage released by the meadery.

