



RECIPE OF THE WEEK: 11/04/2022
Manitaria Afelia
(Mushrooms in Wine and Coriander)

Serves 4 as a starter or as part of a meze platte

This is an easy dish to make. The combination of wine of coriander, rosemary, thyme and oregano makes it sumptuous. You may serve this as a starter or as part of an accompaniment to a main dish or as part of a meze platter.

Ingredients

1 kg wild or cultivated mushrooms
3 tbsp extra-virgin olive oil
1 medium onion, finely chopped
2 garlic cloves, crushed
150ml dry red wine
juice of ½ a lemon
¼ tsp ground cinammon
½ tbsp freshly ground coriander
½ tbsp rosemary, leaves only, finely chopped
1 tbsp thyme, leaves only, finely chopped
½ tbsp dried oregano
sea salt and freshly ground pepper



To garnish

1 small handful of fresh coriander, roughly chopped

Method

1. If using wild mushrooms, wipe and clean them with a damp cloth and cut into 2cm slices. For cultivated mushrooms, leave them whole and wipe them the same way.
2. On high heat, in a large frying pan, fry the mushrooms in 2 batches in a tablespoon of oil for 2-3 minutes until golden brown and tender.
3. On a medium heat, in large heavy based casserole, sauté the onion in the remaining olive oil for 2-3 minutes until soft, then add the garlic and fry for a further minute. With a slotted spoon, transfer the mushrooms to the casserole.
4. Add the wine and lemon juice, bring to the boil for a few seconds until the alcohol has evaporated, then add the cinnamon, coriander, rosemary, thyme and oregano. Season with salt and pepper.
5. Reduce the heat and cover the pan with a lid. Cook the mushrooms over a low heat for 15-20 minutes until tender and almost all the juices have been absorbed.
6. Garnish with fresh coriander and serve hot as a starter or hot or cold as or as part of a platter meze.