

6 Tasty mushroom recipes to keep you warm this winter

It's starting to feel a lot like winter, which means it's time to think about what you'll be serving during the colder months. Why not add some meaty mushroom meals to your next menu?

Winter means hot food, roaring fires and great company, and these mushroom dishes will help you wow your family and friends. Each dish highlights the versatility of the often-overlooked ingredient, meaning your next winter feast will be an occasion to remember. From dishes like risottos and lasagnes, to wellingtons and more, it's time to dine on mushrooms all winter long.

Read on to take a look at some of our favourite mushroom recipes. It might be cold outside, but these dishes will be a hot favourite!

Chicken & mushroom pies



It's hard to beat the crunch of a perfectly crispy pastry. Chicken and mushroom pies are a great fit for any winter menu, and these use a bit of sour cream to help the pastry flake the way a good pie should. Make life even easier by using NEFF's CircoTherm® Intensive function to give your pies the golden base that takes a pie from good to great. Click here for the chicken & mushroom pies recipe. Your tastebuds will thank you.

Mixed mushroom bruschetta



If you've ever had pan-fried ciabatta, then you know how delicious it is – especially when you drizzle some olive oil on top. Pair that with some scrumptious garlic and mushrooms and you're onto a winner. This bruschetta takes just 20 minutes to make, so it'll be ready before you know it – the perfect starter for any occasion. Click here for the mushroom bruschetta recipe and make your next event one to remember.

Grilled garlic and thyme mushrooms with feta and prosciutto



Want a crowd-pleasing appetizer that is ready in 30 minutes? These grilled mushrooms are bursting with flavour thanks to the addition of garlic, prosciutto, thyme and crumbled feta. All you have to do is grill them in the oven! A NEFF oven with NeffLight® takes the stress out of checking on your mushrooms while they're in the oven, so you can get it right every time. Click here for the grilled mushrooms recipe. Hot tip? It's perfect for those guests who follow a gluten-free diet.

Mushroom wellingtons



A good wellington should be crispy on the outside and creamy on the inside, and these mushroom wellingtons tick both boxes. The rich brie and spinach centre will warm you up on even of the coldest of nights. The NEFF induction cooktop allows you to fry up the other ingredients while you're baking the mushrooms (the star of the meal) in the oven. Click here for the mushroom wellingtons recipe – adored by vegetarians and meat eaters alike!

Forest mushroom and truffle oil risotto



A good risotto is worth its weight in gold, and this mushroom risotto uses truffle oil for an extra hit of flavour. You can replace the water used to cook the risotto with vegetable or chicken stock for an extra twist. Make things even easier by using a NEFF oven with FullSteam, do away with standing over your pot endlessly stirring, and create the perfect mushroom risotto in the oven in just three simple steps. Click here for the forest mushroom and truffle oil risotto recipe and the life-changing steam cooking tip.

Three cheese mushroom lasagna



This might be the most decadent meal on this list, and for good reason. The addition of scamorza imbues the dish with a smoky flavour profile, while the ricotta and feta will delight the cheese lovers in your life. Ensure your lasagna is perfectly golden by using NEFF's CircoTherm® function on high steam. Click here for the three cheese mushroom lasagna recipe – your next dinner will be triple the fun!

Tastebuds suitably tantalised? Get more winter and vegetarian recipes right here.

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF here.

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