

Magic Mushroom Powder

Ingredients

- 85 g dried porcini mushrooms
- 1 cup salt
- 3 tablespoons crushed chillies
- 2 tablespoons dried thyme
- 1 tablespoon black pepper

Method

1. Measure out all your ingredients.
2. Dump your dried mushrooms in the food processor and pulse a few times to chop them up uniformly.
3. Turn the processor on for 2 minutes or as long as it takes for the mushrooms to break down into a fine powder.
4. In a large bowl, combine the powdered mushrooms, salt, crushed chillies, dried thyme, and freshly cracked black pepper. Stir well to mix thoroughly. Once the crushed chillies are evenly distributed, you're all set!
5. Scoop out a scant 1/3 cup of the Magic Mushroom Powder, and place it on a piece of greaseproof paper. Pull up the sides of the parchment and use it as a funnel to transfer the seasoning salt into a jar.