

ROAST PUMPKIN RISOTTO

PREP TIME

10 mins

COOK TIME

25 mins

SERVINGS

6-8

INGREDIENTS

1 Onion Diced
500 g pumpkin
2 sticks of celery diced
1 tbs vegeta stock powder
Fetta to finish

1 sprig of Lemon Thyme or normal Thyme
1/2 packet of Arborio Rice
Butter
Good Parmesan
Worcestershire Sauce
Olive Oil

INSTRUCTIONS

- First, divide the Pumpkin into 3. With one third of the pumpkin, dice small and microwave until tender. With another third of the pumpkin dice small to medium and get roasting in the oven with some rosemary, olive oil and salt & pepper and roast on high 200c. With the last third of the pumpkin, dice small.

- Add some Olive Oil to a large frying pan or deep dish pan. Add the finely diced Onion, Pumpkin, Celery and Thyme.

- Fry until golden and starting to burnish, then add the Garlic and the Rice and toss around for a minute to glisten the Rice (add more oil if you need).

- Meanwhile blitz the heck out of the microwaved pumpkin in about 3 cups of hot water with 1 tablespoon of vegeta and add, all at once to the pot.

- Stir to combine and let blip away until rice is nearly cooked, stirring every now and then, and topping up with more water as needed.

- When the rice is nearly ready, 125g of Salted Butter and 1/2 cup of grated Parmesan. Stir until creamy and delicious.

- Taste and adjust seasonings. We added homemade Worcestershire Sauce, and a little more Parmesan.

-To serve, crumble some beautiful soft marinated fetta over the top and drizzle some of the lovely oil from the fetta too.

-Top with the Roasted Pumpkin and don't forget the roasted Rosemary which is stunning.