



Vegetarian



Medium



45 mins – 1 hr

Mushroom, Pumpkin and Sage Risotto

SERVES: 4

PREPARATION TIME: 35 minutes

COOKING TIME: 18 minutes

Ingredients

- 320g of rice
- 80g of butter
- Vegetable stock as required
- 1 glass of white wine
- 2 shallots
- 1 clove of garlic
- 300g of white mushrooms
- 400g of cleaned pumpkin
- 100g of grated Parmigiano Reggiano (Parmesan) cheese

Method

1. Cut the pumpkin into small pieces.

2. Clean the mushrooms, cut into pieces and add to a frying pan with three tbsp of oil and a chopped garlic clove, cook for a few minutes and turn off the heat.
3. Chop the shallot and lightly fry in the frying pan with 50g of butter, add the rice and brown for a few seconds before simmering with the white wine.
4. Add the pumpkin and pour the stock a little at a time stirring regularly.
5. After about 10 minutes add the mushrooms, season with salt and pepper and add more stock as required when cooked.
6. Cream with 30g of butter and the Parmesan cheese.