



Risotto with pumpkin and rosemary

NIBBLEDISH CONTRIBUTOR

Ingredients

500 g of 'Arborio' or 'Carnaroli' rice, a slice of pumpkin, 50g of butter, 1 cup of grated grana cheese, a small onion, white wine, fresh rosemary, grana padano cheese.

Instructions

Finely chop the onion and gently fry it in butter. Add diced pumpkin and chopped rosemary. Add rice and let it fry with all other ingredients for a minute or two, always stirring. Pour in a little white wine and let it evaporate. Pour enough boiling water (or boiling chicken stock) to cover rice. Add a little salt. Stir rice frequently. Add more boiling liquid if necessary. Check salt and add more if necessary. When rice is 'al dente' (cooked but firm) add grana padano cheese and stir vigorously. Mangiare subito!