



Pumpkin risotto

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1,5 cups of pumpkin, peeled and deseeded, cubed
- 1 small zucchini, cubed

- 1000 ml of chicken stock
- 30 grams of butter
- 1/2 onion, minced
- 200 grams of risotto rice
- 1/2 cup of white wine
- pinch of nutmeg
- salt and pepper
- 40 grams of grated parmesan cheese
- 20 grams of butter
- pumpkin seeds, pine nuts, herbs for garnish

Instructions

1. Melt butter, fry onion, pumpkin, zucchini till onion change color.
2. Add rice, mix till rice is covered with butter, add wine and wait till it evaporates.
3. Add chicken stock, bit by bit, 1/2 cup at a time, once it evaporated add another 1/2 cup, keep mixing. Continue cooking this way about 15 minutes.
4. Rice should be al dente. Once it's ready remove from heat, wait 1 minute, add parmesan cheese and more butter, mix well.
5. Serve sprinkled with pumpkin seeds, pine nuts and herbs.