



Leek & Pumpkin Risotto

SERVES: 4 | TOTAL TIME: 1 HOUR

INGREDIENTS

- 1 large butternut pumpkin, peeled, seeded and cut into 4 cm pieces
- 4 tbsp olive oil
- 6 cups chicken stock
- 3 large leeks, thinly sliced
- 2 cups arborio rice
- ½ cup dry white wine
- 1 tbsp butter
- ½ cup grated parmesan
- 2 tbsp fresh sage, chopped

DIRECTIONS

1. Preheat oven to 190°C.
2. Place pumpkin on a lined baking tray and drizzle with half of the olive oil and sprinkle with salt and pepper. Roast until tender and beginning to brown, approximately 40 minutes.
3. Bring stock to a simmer in a large saucepan. Reduce heat to low, cover and keep stock warm.
4. In another large saucepan heat remaining olive oil over medium-low heat. Add leeks and sauté until soft but not brown.
5. When rice is tender and mixture is creamy, add roasted pumpkin, parmesan and sage and stir until heated through. Add butter and stir through. Season to taste with salt and pepper.
6. Serve with extra grated parmesan if desired.