

**Miele**

# Pumpkin risotto, amaretti and chèvre

By Miele

**40 minutes**

Preparation time

**22 minutes**

Cooking time

**4**

Serves



## INGREDIENTS

### Risotto

50g golden shallot, finely diced  
2 garlic cloves, crushed  
20g butter  
1 cup risotto rice  
1¾ cup chicken or vegetable stock  
120g reserved pumpkin puree, room temperature  
100g peeled butternut pumpkin, cut to 1cm dice  
20g unsalted butter, diced  
Murray River salt flakes, to taste  
Fresh lemon juice, to taste

### To serve

60g soft goats cheese, chèvre  
4-6 store bought amaretti biscuits  
Black pepper, cracked  
Micro or small basil leaves  
20g butter

### Pumpkin puree

500g butternut pumpkin, peeled and cut into 2cm dice  
25g Parmigiano Reggiano cheese, freshly grated  
¼ cup extra virgin olive oil  
Salt flakes and white pepper, to taste

## **METHOD**

### **Pumpkin puree**

1. Place peeled pumpkin in a Perforated steam tray. Steam at 100°C for 20 minutes or until the pumpkin is soft.
2. While still warm, puree the pumpkin with Parmigiano Reggiano, extra virgin olive oil and season to taste. Set aside.

### **Pumpkin risotto**

1. Place golden shallot, garlic and butter in a Solid steam tray, season with salt flakes and Steam at 100°C for 3 minutes.
2. Add rice, stock, pumpkin puree and diced pumpkin to the Solid steam tray. Steam at 100°C for 18 minutes.
3. When cooked, add butter then cover and rest for 4 minutes.
4. Stir risotto to combine and emulsify all ingredients. Season to taste with salt flakes and lemon juice.

### **To serve**

1. Top with a small amount of crushed amaretti, crumbled chèvre, basil leaves and cracked black pepper.

## **HINTS AND TIPS**

- • A variety of cheese could be used in place of chèvre. eg. gorgonzola, fetta, talleggio.
- Parsley, watercress or rocket could be substituted if basil is unavailable.
- Amaretti biscuits are a sweet Italian biscuit flavoured with almond.