

**Miele**

# Pumpkin risotto, amaretti and chèvre

By Miele

**40 minutes**

Preparation time

**22 minutes**

Cooking time

**4**

Serves



## INGREDIENTS

### Risotto

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

### To serve

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

### Pumpkin puree

500 g butternut pumpkin, peeled and cut into 2cm dice  
25 g 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.
- Using the Rapid Steam function on the Steam Microwave will reduce the cooking time for the rice. Steam at 300W + 100°C for 11 minutes