

# Pumpkin and Prosciutto Risotto

By Miele

**30 minutes**

Prep time

**17-24 minutes**

Cooking time

**6-8 Servings**

Serves



## INGREDIENTS

1½ cups arborio rice  
60g butter  
1 small onion, finely chopped  
2 cloves garlic, crushed  
2¼ cups chicken stock  
¼ cup white wine  
500g peeled and seeded pumpkin, diced  
4 slices prosciutto, finely chopped  
Grated rind of 1 lemon  
1 tablespoon lemon juice  
1/3 cup grated parmesan cheese  
¼ cup mascarpone  
1 cup baby spinach leaves  
½ cup oregano, chopped  
Black pepper  
Salt

## METHOD

1. Place rice, butter, onion, garlic, stock, wine, pumpkin, prosciutto, lemon rind and juice into a solid stainless steel tray.
2. Select 100°C and steam for 17 – 23 minutes until the vegetables are soft.
3. Add spinach, parmesan cheese, mascarpone, oregano and steam at 100°C for a further 1 minute.
4. Season to taste with pepper and salt and stir well to combine.

## Hints and tips

- Serving suggestion – Fry slices of prosciutto until crisp to use as additional garnish
- 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.
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