



# RISOTTO WITH PUMPKIN



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Alcohol stable and does not curdle
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 12 PORTIONS

### FOR THE RISOTTO

<b>200 g</b>	Onion(s), finely chopped
<b>4</b>	Garlic clove(s), finely chopped
<b>40 g</b>	Butter
<b>600 g</b>	Risotto rice
<b>250 ml</b>	White wine
<b>1.5 litre(s)</b>	Clear vegetable stock
	Salt
	Pepper
<b>250 g</b>	QimiQ Classic, chilled
<b>80 g</b>	Parmesan, grated

### FOR THE PUMPKIN

<b>1 kg</b>	Pumpkin, diced
<b>40 g</b>	Butter
<b>5 g</b>	Curry powder
	Salt
	Pepper
<b>250 ml</b>	Clear vegetable stock

## METHOD

1. For the risotto, fry the onion and garlic in butter until soft. Add the risotto rice, mix well and briefly cook with the onion. Douse with the white wine.
2. Add approx. one third of the stock and cook so long until the rice has absorbed the liquid, stirring continuously. Repeat this procedure with the remaining soup until all of the rice is completely cooked. Season with salt and pepper.
3. Finish with cold QimiQ Classic and grated parmesan.
4. For the pumpkin, fry the chopped pumpkin in butter. Season with curry powder, salt and pepper and douse with the stock. Cover and cook for a further 20 minutes at low heat until tender.
5. Serve the pumpkin arranged on the risotto.