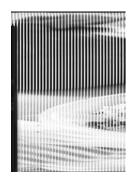
QimiQ

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





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INGREDIENTS FOR 6 PORTIONS

FOR THE RISOTTO

TOR THE RISOTTO	
1	Onion(s), finely chopped
2	Garlic clove(s), finely chopped
20 g	Butter
300 g	Risotto rice
125 ml	White wine
750 ml	Clear vegetable stock
	Salt and pepper
125 g	QimiQ Classic, chilled
40 g	Parmesan, grated
FOR THE PUMPKIN	
500 g	Pumpkin, diced
20 g	Butter
1 tsp	Curry powder
	Salt and pepper
125 ml	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.