



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 6 PORTIONS

FOR 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.