

roast pumpkin risotto.

Equipment:

Large pot, bowls, measuring cup and spoon, wooden stirrer, knife, chopping board, grater, colander, soup ladle

Ingredients:

2 TBLSPNS olive oil
30 gms butter
1 onion
1 clove garlic
1 spring onion
1 cup risotto rice (aborio)
4 bitter lettuce leaves (or silverbeet)
500gms roasted pumpkin pieces
5 chives little grated lemon zest
3-4 cups hot stock 40gms grated parmesan
salt, black pepper 20 gms butter , extra
10 sage leaves and 20gms even more butter

method:

Make sure that stock is on the stove, simmering.

Chop onions and garlic. Chop the white part off the spring onion and slice finely. Save the green stems.

In the large pot, heat the olive oil and butter. Gently fry white spring onion, onion and garlic until soft.

Tip in the rice and stir well.

Add a ladleful of hot stock, stirring all the time. The rice will absorb the hot stock and start to swell. Continue to add a ladleful of stock as the last one disappears, stirring all the time.

When the stock has been absorbed, taste the rice. It should be just a little bit nutty in the centre of the grain.

Stir through the washed and chopped bitter lettuce leaves and lemon zest. Taste, and add salt and pepper.

Stir in the pumpkin, chives, extra butter, finely chopped green spring onion, and parmesan. Cover for 1 minute before serving. Place into serving bowls and sprinkle with the fried sage leaves and butter.**

**In a hot frying pan, put butter and sage leaves in, and swirl over moderate heat. Let butter foam and sage leaves crisp up.