



RISOTTO ROASTED GOLDEN NUGGET PUMPKIN

Simple homecooked goodness
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INGREDIENTS

- 4 Golden Nugget Pumpkin
- Olive Oil
- Salt
- Pepper

MUSHROOM RISOTTO

- 1 tbsp Olive Oil
- 1 onion diced
- 1 glove garlic crushed
- 1.5 cups Arborio Rice
- 2 cups of Mother Fungus Mushrooms diced or sliced
- 1/2 Cup of Old Inn Espu'delho White Wine
- 6 cups of chicken or veg stock
- 1/2 cup parmesan cheese
- Chopped Parsley to serve

PREP TIME

- Prep | 20 m
- Cook | 90 m
- Serves 4 - 6 depending on size of pumpkins

METHOD

01

Preheat oven to 180 degrees C. Slice top off pumpkin and scoop out seeds. Brush with olive oil on all sides and season with salt and pepper. Place on baking trays and roast with lids for 40 mins. Heat stock in saucepan on stove top.

02

On medium heat in large saucepan heat olive oil and add onions and garlic and cook for three mins till softens. Add rice and make sure all rice grains are coated and then add wine.

03

Cook wine off and let rice completely absorb then add one ladle of stock at a time and let absorb before adding next.

04

Add parmesan and parsley and take off the heat and gently stir. Fill pumpkins with risotto and add back to oven with lids on for 30mins. Finish with cracked pepper. You will have risotto left over, depends on size on pumpkins.