



Risotto with Pumpkin and Goat's Cheese



Ingredients

- 1 onion
- 2 clove of garlic
- 200 gram risotto rice
- 1 organic pumpkin
- 150 grams of chestnut mushrooms
- 100 gram Henri Willig Organic Supreme Goat cheese
- 800 millilitre of vegetable stock
- 50 gram pumpkin seeds
- Flat parsley
- Olive oil
- Pepper and salt

How do I make my own risotto with pumpkin?

Risotto with pumpkin is the perfect dish for an atmospheric autumn or winter evening, or as a main course at a special dinner party. The combination of creamy risotto, sweet roasted pumpkin and rich organic goat cheese makes it full of flavour and wonderfully warming. This dish is also surprisingly easy to make. Apart from carving the pumpkin and mushrooms, it requires little preparation. While the pumpkin roasts in the oven, you can make the risotto base by gently frying onion and garlic. Slowly add the stock to the risotto rice. This creates the creamy texture. The result is a flavourful risotto. Buon appetito!

Preparation

- 1: Preheat the oven to 200°C.
- 2: Dice the pumpkin and quarter the mushrooms. Thinly slice the garlic and chop the onion.
- 3: Line a baking tray with baking paper and divide the diced pumpkin and mushrooms on top. Drizzle the vegetables with olive oil, and sprinkle with salt and pepper. Roast in the oven for 20 minutes, flipping halfway through.
- 4: Heat a splash of olive oil in a large pan and add the onion and garlic. Fry until the onion is glazy.
- 5: Then add the risotto rice to the onion and garlic and fry briefly on medium-high heat until the rice is lightly toasted and shiny.
- 6: Deglaze the risotto with a splash of stock and keep stirring until the stock is fully absorbed by the rice.
- 7: Add the stock gradually, spoon by spoon, while continuing to stir. Repeat until the stock is almost fully absorbed and the rice is almost cooked. This process takes about 15 to 20 minutes.
- 8: Meanwhile, grate the goat cheese finely.
- 9: Toast the pumpkin seeds in a dry frying pan.
- 10: Add the roasted diced pumpkin and mushrooms to the risotto and stir well.



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- 11: When all the stock has been absorbed and the rice is creamy and cooked, add the grated goat cheese little by little, while continuing to stir well.
- 12: Ladle the risotto onto plates and garnish with parsley, the toasted pumpkin seeds and extra grated goat cheese to taste.

What can I serve with this risotto?

A fresh green salad or grilled vegetables go well with the creamy texture of the risotto. If pumpkin is not available, another hearty vegetable (such as sweet potato or carrot) could be an option. For an extra dimension of flavour, you can also experiment with various types of goat cheese from Henri Willig. Dare to vary and discover how each cheese can enrich your dish.

This recipe was created by [DeGroeneMeisjes](#).
