



Risotto with Prosciutto di Parma, Parmigiana Reggiano, Pumpkin & Aged Balsamic Vinegar

INGREDIENTS

- ¼ onion, finely chopped
- 100g butter, unsalted
- 20ml extra virgin olive oil
- 300g Carnaroli risotto rice or arborio
- ½ cup white wine
- 1.2L chicken stock, boiling
- 200g pumpkin, 1.5cm diced
- 80g Prosciutto di Parma, sliced
- 80g grated Parmigiano Reggiano
- salt and pepper to taste
- 40-60ml Balsamic Vinegar (aged if possible)



Serves: 4



Prep Time: 10 min



Cooking Time: 16-18 min

METHOD

1. In a heavy bottomed saucepan gently cook onions in 25g of butter and olive oil until golden.
2. Add the rice and cook for a few mins. Add the wine and simmer until the wine evaporates. Then add a ladle of boiling stock and simmer.
3. As the stock is absorbed, add another ladle of stock. Continue until the risotto is cooked "al dente" (approx 16-18 mins). 5 mins before the risotto is ready, add the pumpkin.
4. Add Prosciutto di Parma, and remove the pot from the heat. Add remaining butter and Parmigiano Reggiano cheese and stir continuously for a few minutes.
5. Garnish with Parmigiano Reggiano and a drizzle of balsamic vinegar



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