

Pumpkin and Prosciutto Risotto

By Miele

30 minutes

Prep time

17-24 minutes

Cooking time

6-8 Servings

Serves

INGREDIENTS

1½ cups arborio rice
60g butter
1 small onion, finely chopped
2 cloves garlic, crushed
2¼ cups chicken stock
¼ cup white wine
500g peeled and seeded pumpkin, diced
4 slices prosciutto, finely chopped
Grated rind of 1 lemon
1 tablespoon lemon juice
1/3 cup grated parmesan cheese
¼ cup mascarpone
1 cup baby spinach leaves
½ cup oregano, chopped
Black pepper
Salt

METHOD

1. Place rice, butter, onion, garlic, stock, wine, pumpkin, prosciutto, lemon rind and juice into a solid stainless steel tray.
2. Select 100°C and steam for 17 – 23 minutes until the vegetables are soft.
3. Add spinach, parmesan cheese, mascarpone, oregano and steam at 100°C for a further 1 minute.
4. Season to taste with pepper and salt and stir well to combine.

Hints and tips

- Serving suggestion – Fry slices of prosciutto until crisp to use as additional garnish
- Using the Rapid Steam function on the Steam Microwave will reduce the cooking time for the rice. Steam at 300W + 100°C for 11 minutes