



GUSTO IN FAMIGLIA

RISOTTO WITH PUMPKIN AND SPECK ALTO ADIGE

40 minutes – easy – 4 portions



Ingredients:

- 400 g Pumpkin
- 1 tsp. Thyme
- 80 g Onions
- 2 tbsp. Oil
- 320 g Round-grain rice (Arborio, Carnaroli or Vialone Nano)
- 50 ml White wine
- 1 l Hot vegetable broth or water
- Salt
- Freshly grounded pepper

Preparation:

1. Peel and dice the pumpkin, then season with salt, pepper and thyme. Cover it with aluminium foil and seal tightly.
2. Cook it in the oven at **170 degrees for about 20 minutes**.
3. Peel and finely slice the onion, then gently sauté in oil.
4. Add the rice and cook it at medium heat until the rice grains are glazed.
5. Deglaze with white wine and let it completely reduce.
6. Then gradually pour in the vegetable stock to keep the rice well covered in liquid.
7. Let it cook while stirring continuously until the risotto is firm to the bite and shows a creamy consistency.
8. Salt and pepper to taste and add the diced pumpkin.
9. Refine with cold butter and parmesan cheese.



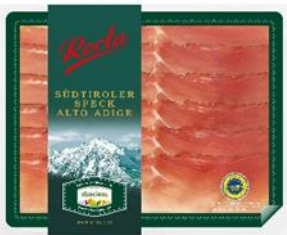
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Further ingredients:

- 30 g Grated Parmesan cheese
- 40 g Cold butter
- 12 Slices of Recla Speck Alto Adige PGI
- Sage flowers and thyme twigs

Finalisation:

Put the pumpkin risotto on the plates and garnish with the slices of Speck Alto Adige PGI, sage flowers and thyme sprigs.



Speck Alto Adige PGI 90g

The Recla Speck Alto Adige PGI slices are thin, tender, versatile and melt with an unmistakable flavor in your mouth, perfect for any occasion on their own.