

# SQUASH & SAGE RISOTTO

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Serves 4

## INGREDIENTS:

1 Kg Squash - Peeled and cut into bite-sized chunks

3 Tbsp Olive Oil

Bunch of Fresh Sage Leaves

50g Butter

1 Onion - Finely Chopped

1.5 Litres Vegetable Stock

300g Risotto Rice

1 Small Glass of White Wine (optional)

50g Fresh Parmesan - finely grated

## DIRECTIONS

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Heat the oven. to 220°C/Fan 200°C.

Roughly chop half of the sage. Toss the squash in 1 Tbsp oil with the chopped sage. Roast the squash for 30 minutes until soft and golden brown.

While the squash is roasting melt half of the butter in a frying pan over a medium heat. Stir in the onion and gently cook for around 10 minutes until the onion is soft and translucent.

Add the rice and stir to mix in well with the onions.

If using wine, add this to the pan and simmer until it has evaporated.

Add the stock, a ladleful at a time. Regularly stir the rice for 25-30 minutes until it is cooked al dente. The risotto should be creamy and slightly soupy.

In a separate pan, gently fry the whole sage leaves in a little olive oil until crisp and then set aside on a sheet of kitchen paper.

When the squash is cooked, mash half of it to a rough puree and leave half whole.

When the risotto is cooked, stir through the pureed squash, then add the parmesan and remaining butter. Leave to rest for a few minutes.

Serve the risotto with the whole chunks of squash and the delicious crispy sage leaves.