

Starter 50g per person
main 70-75

(8 people)
550g



RISOTTO WITH WINTER VEGETABLES AND SAUTEED MUSHROOMS

- 1 small winter squash
- 12 tbsp butter, divided
- 1 small white onion, diced
- 800g Arborio rice
- 250ml white wine
- 2 litres salted chicken stock, boiling (set aside 60ml)
- 1 parsnip, peeled and diced
- 1 bulb celery root, peeled and diced
- 30g Parmesan, grated
- 450g assorted mushrooms, cleaned and sliced
- ¼ bunch flat-leaf parsley, washed, picked and chopped

Preheat the oven to 190C/375F/gas mark 5. Cut the squash in half and remove any seeds. Peel and dice one half only. Put a tablespoon of butter in the other half, season, then place, cut-side down, on a baking tray and cook for 30-45 minutes until soft and tender. Spoon the cooked pulp into a blender and purée. Set aside.

Now you can start making the risotto. In a large, heavy-based saucepan, melt four tablespoons of the butter. Add the onion and sweat over medium heat until translucent and tender. Add the rice and sweat gently. Add the wine and reduce completely, stirring constantly. Start adding the stock, a ladle at a time, stirring all the time.

While watching over the risotto, sweat the parsnip in a tablespoon of butter. In a separate pan, sweat the celery root in another tablespoon of butter. In a third pan, sweat the diced squash in another tablespoon of butter until soft. In a small frying pan, sauté the mushrooms in two tablespoons of the butter. Season each with salt and pepper. When the rice is almost cooked, after about 13 minutes, stir in the parsnip, celery root, squash and squash purée. Add the Parmesan, and season.

Add the remaining chicken stock to the mushroom pan, reduce a little, then stir in the remaining butter and the parsley. Spoon the risotto into large bowls, and top with mushrooms.