



STEPHANIE ALEXANDER KITCHEN GARDEN RECIPES

Pumpkin Risotto

From the garden: Pumpkin, Onion, Garlic & Leeks.

Ingredients:

20grams of Butter
1 Leek (finely chopped)
2 Cloves of Garlic
500g Pumpkin (diced)
1 Lemon zest
1L Chicken stock
1 cup Arborio rice
1/2 cup Peas
100grams Feta cheese

Equipment

Saucepan
Spoon
Chopping board
Knife
Peeler
Serving bowl (heat proof)

Method:

1. Melt butter in a saucepan. Cook leek for 5 minutes
2. Add garlic, pumpkin and rice.
3. Add stock 1/2 cup at a time. Stirring all the time.
4. Stir in peas and cheese. Add lemon zest.
5. Serve on a platter.

