

Butternut squash & sage risotto



Peel, slice and dice half a butternut squash, make sure all the pieces are the same size



Drizzle with oil and seasonings and place on a baking tray – place in a hot oven to roast



While the squash is roasting, prepare the risotto. Bring the stock to the boil and keep on a low simmer. In a separate pan, melt half the butter over a medium heat. Stir in the onions and cook gently for 8-10 mins until soft but not coloured, stirring occasionally.



Stir the rice into the onions until completely coated in the butter, then stir continuously until the rice is shiny and the edges of the grain start to look transparent.



At the same time, gently fry the whole sage leaves in a little olive oil until crisp, then set aside on kitchen paper. When the squash is cooked, mash half of it to a rough purée and leave half whole. When the risotto is just done, stir through the purée, then add the cheese and remaining butter and leave to rest for a few minutes.



Serve the risotto scattered with the whole chunks of squash and the crisp sage leaves