

## Romley Estate Pumpkin, Sage and Truffle risotto

Serves 4

### Ingredients

1.5 cups Arborio rice

Romley Estate Family Reserve extra virgin olive oil

1 brown onion finely diced

10 sage leaves, roughly chopped

2 large garlic cloves

500g diced pumpkin

150ml white wine

1 tbsp chicken stock

Salt and pepper

Water

1 black truffle (available in Foodland in a jar, otherwise use truffle oil as a garnish)

\*\* Optional – cream and parmesan cheese.

### Method

In a decent splash of olive oil, saute garlic and onion on a medium heat until translucent. Add sage leaves, stir through, and saute for 1-2 minutes until fragrant. Add rice, and keep stirring for approx. 2 minutes. Add white wine and stir until combined and liquid has reduced. Add approx. 500ml water, chicken stock and pumpkin. Reduce heat and cover. Stir regularly so mixture doesn't stick to pan. Add more water as required, and continue cooking on a low heat until rice is tender. Season with salt and pepper as required.

To make this dish even more luxurious, you could add a swig of cream and a handful of grated parmesan cheese at this point.

Once you've plated the dish, gently shave your truffle over the top and finish with another drizzle of EVOO.

I enjoyed this with a glass of Pinot Noir.