

RECIPE OF THE WEEK

BUTTERNUT PUMPKIN RISOTTO WITH BACON AND SAGE   
  
Serves: 4-6

**INGREDIENTS**  
• Chicken broth — 4C  
• Dry white wine — 1/2C  
• Olive Oil — 2T  
• Sage leaves, fresh — 10  
• Bacon, cut — 4  
• Shallots, minced — 2 medium  
• Butternut pumpkin or sweet potato, diced 1.5cm — 2C  
• Arborio rice — 1.5C  
• Parmigiano-reggiano, grated — 1/2C

METHOD  
Combine chicken broth and wine in small saucepan over medium heat. In medium saucepan heat oil over medium heat add sage leaves, fry turning once, until dark green. With fork, transfer onto plate lined with paper towel to drain. Put bacon in pan, cook until browned transfer bacon onto plate with sage.  
  
Add shallots to the same pan cook for 1min. Add pumpkin/potato and rice, cook for 1 min add enough broth to cover the rice. Cook stirring frequently until most of the broth is absorbed. Add more a little at a time until rice is tender.  
  
Crumble half the bacon and sage leaves into risotto. Stir in cheese. Serve using the rest of the sage and bacon as a garnish.