



bonfire



food



PR



lego



cocktails

## Roasted Red Pepper and Butternut Squash Risotto

A little bit of cupboard love...

### Ingredients

50g Butter & and an extra nob for the top  
75g Arborio risotto rice per person  
1 Butternut Squash – chopped into chunks  
1-2 Red Peppers (depending on greed)

50g parmesan  
2 litres vegetable stock  
3-4 tbsp. olive oil  
Salt and pepper to taste

### Method

- Slice the pepper(s) in half and de-seed. Lay them on some tin foil and rub olive oil into the skin – cook under a very hot grill until blackened all over
- Chop the butternut squash into chunks and toss in olive oil. Season well and roast in the oven at 180° for around 40 minutes
- Melt the butter in a large pan or skillet. Then add the Arborio rice and cook for 5-10 minutes until the edges of the rice become translucent
- Begin adding your stock – 1 ladle at a time. Stir continuously to stop the rice sticking to the pan. When the liquid has been soaked up, add more stock and continue the process
- Remove your peppers from the grill. Place them in a heatproof dish and cover with tin foil or cling film for 10 minutes – when cool, remove the skins carefully with your fingers and chop the flesh into small pieces
- Keep adding liquid to your rice and stirring well - it will be done when it has a slight bite remaining and it holds a creamy consistency
- Remove the butternut squash from the oven and drain off excess oil
- Add the pepper and butternut squash into the rice and mix well
- Stir in the parmesan and a nob of butter – season well and let the cheese melt in
- Serve in massive greedy portions with a chunk of focaccia

