

MORTON & BASSETT SPICES®

Pumpkin Risotto



- 32 ounces vegetable broth
- 1 cup pumpkin puree
- 3 tablespoons olive oil
- 1 onion, diced
- 1 cup arborio rice
- ½ cup white wine
- ¼ teaspoon Morton & Bassett Ground White Pepper
- 1 teaspoon Morton & Bassett Rosemary
- 1 tablespoon honey
- 2 tablespoons butter
- 1 cup Parmesan cheese, grated, plus 2 tablespoons for garnish
- ½ cup bacon bits

In a pot, add vegetable broth and bring to a simmer over medium-low heat. Add pumpkin puree and gently whisk until it dissolves into the broth. Lower the temperature and let rest. In a larger pot, sauté diced onion in olive oil until soft, about 3-5 minutes. Add M&B Ground White Pepper and M&B Rosemary. Add rice and let toast for 1-2 minutes. Pour in white wine and stir until rice has absorbed the liquid. Using a ladle, add broth one scoop at a time into the rice, allowing the rice to absorb the liquid before adding more. Consistently stir to ensure even cooking and no sticking. Continue until all the broth has been added and absorbed into the rice. This process will take 20-25 minutes. In a separate pan, add bacon bits and crisp over medium heat. Remove from heat when bacon has reached preferred consistency. When the risotto is almost finished, stir in butter, honey, and Parmesan cheese. Serve with bacon bits and additional Parmesan cheese as garnish.

Servings: 4 | Time: 45 minutes



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