



## Risotto with Pumpkin and Goat's Cheese



### Ingredients

- 1 onion
- 2 clove of garlic
- 200 gram risotto rice
- 1 organic pumpkin
- 150 grams of chestnut mushrooms
- 100 gram Henri Willig Young Goat Cheese
- 100 gram Henri Willig Organic Cow's Cheese with Pumpkin
- 800 millilitre of vegetable stock
- 50 gram pumpkin seeds
- Flat parsley
- Olive oil
- Pepper and salt

## How do I make my own risotto with pumpkin?

Pumpkin risotto is the perfect dish for a cozy autumn or winter evening, or as a main course for a special dinner. The combination of creamy risotto, sweet roasted pumpkin, rich goat cheese, and soft pumpkin cheese makes it full of flavor and wonderfully warming. This dish is also surprisingly easy to make. Apart from cutting the pumpkin and mushrooms, it requires little preparation. While the pumpkin roasts in the oven, you can prepare the risotto base by gently frying onion and garlic. The stock is then slowly added to the risotto rice, creating the creamy texture. The result is a flavorful risotto. Buon appetito!

### Preparation

- 1: Preheat the oven to 200°C.
- 2: Dice the pumpkin and quarter the mushrooms. Thinly slice the garlic and chop the onion.
- 3: Line a baking tray with baking paper and divide the diced pumpkin and mushrooms on top. Drizzle the vegetables with olive oil, and sprinkle with salt and pepper. Roast in the oven for 20 minutes, flipping halfway through.
- 4: Heat a splash of olive oil in a large pan and add the onion and garlic. Fry until the onion is glazy.
- 5: Then add the risotto rice to the onion and garlic and fry briefly on medium-high heat until the rice is lightly toasted and shiny.
- 6: Deglaze the risotto with a splash of stock and keep stirring until the stock is fully absorbed by the rice.
- 7: Add the stock gradually, spoon by spoon, while continuing to stir. Repeat until the stock is almost fully absorbed and the rice is almost cooked. This process takes about 15 to 20 minutes.
- 8: In the meantime, finely grate the goat cheese and pumpkin cheese.
- 9: Toast the pumpkin seeds in a dry frying pan.
- 10: Add the roasted diced pumpkin and mushrooms to the risotto and stir well.



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- 11: When all the stock has been absorbed and the rice is creamy and cooked, gradually add the grated cheeses while stirring continuously.
- 12: Spoon the risotto onto plates and garnish with parsley, the roasted pumpkin seeds, and extra grated cheese to taste.

## What can I serve with this risotto?

A fresh green salad or grilled vegetables go well with the creamy texture of the risotto. If pumpkin is not available, another hearty vegetable (such as sweet potato or carrot) could be an option. For an extra dimension of flavour, you can also experiment with various types of goat cheese from Henri Willig. Dare to vary and discover how each cheese can enrich your dish.

This recipe was created by [DeGroeneMeisjes](#).

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