



A LONG ESTABLISHED FAMILY FIRM

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Registered in England No. 1182390 VAT Reg No. 180 9855 28

THE WORLD'S FINEST RANGE COOKERS

Butternut Squash Risotto by David Pengelly

Ingredients

900g (2 lbs.) Butternut squash, cut into 1cm cubes
3 Tbsp. Olive oil
1 Tsp. Runny honey
1 Onion, chopped
2 Sticks celery, cut into thin slices
2.5cm (1") Root ginger, peeled and grated
1 Leek, thinly sliced
225g (8 oz.) Risotto rice
150ml White wine
600ml Hot stock
Chopped parsley
Shavings of parmesan

Method

- Roast the oiled and seasoned squash in a baking tray in the centre of the AGA roasting oven / Everhot top oven @ 230°C-240°C for 20 minutes, pour over the honey half way through the cooking.
- Cook the onion, leek, celery and ginger in a covered saucepan in the AGA simmer / Everhot lower oven (110°C – 120°C) for about 20 minutes.
- Remove the lid and return the pan to the boiling plate, cook for a few minutes, add the rice and wine and stir in the stock.
- Bring to the boil, cover and place into the AGA simmer / Everhot lower oven (110°C – 120°C) for about 25 minutes.
- Return the pan to the simmer plate and add the squash, stir then place into a serving dish and top with some shavings of parmesan.