

Pumpkin Risotto



Ingredients for 4 servings

300 g	grated pumpkin
1	onion, finely chopped
2 tbsp.	butter
300 g	risotto rice
approx. 800 ml	vegetable stock
2 tbsp.	roasted pumpkin seeds
75 g	grated cheese

Preparation on the Grill

1. Briefly sauté the chopped onions in the butter, add pumpkin and rice and continue to sauté.
2. Add hot stock and continue to simmer at 180° C for approx. 20 minutes, stirring constantly.
3. Stir in cheese and pumpkin seeds shortly before serving.

For the Gas Kettle Grill

Funnel	Volcano position 
Lid	Closed
Required Grill Accessories	Cast iron wok with support
Preheat	5 min. at level 