



UCCOOK

Ruby Beet Risotto

with white wine, fresh thyme & cashew nut cream cheese

Hands-on Time: 55 minutes

Overall Time: 60 minutes

Veggie: Serves 3 & 4

Chef: Ethan Shahim

Wine Pairing: Neil Ellis Wines | Neil Ellis Wild Flower Rosé

Nutritional Info

	Per 100g	Per Portion
Energy	505kj	3366kj
Energy	121kcal	805kcal
Protein	3.9g	25.7g
Carbs	19g	129g
of which sugars	3.7g	25g
Fibre	2.5g	16.4g
Fat	2.1g	13.8g
of which saturated	0.4g	2.4g
Sodium	256mg	1708mg

Allergens: Sulphites, Tree Nuts, Cow's Milk, Alcohol, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3		[Serves 4]
900g	1.2kg	Beetroot <i>rinse, trim, peel & cut into bite-sized pieces</i>
30ml	40ml	Vegetable Stock
2	2	Onions <i>peel & finely dice 1½ [2]</i>
2	2	Garlic Cloves <i>peel & grate</i>
8g	10g	Fresh Thyme <i>rinse, pick & finely chop</i>
300ml	400ml	Risotto Rice
60ml	80ml	White Wine
30ml	40ml	Balsamic Reduction
60ml	80ml	Nutritional Yeast
150ml	200ml	Cashew Nut Cream Cheese
30g	40g	Pumpkin Seeds
8g	10g	Fresh Chives <i>rinse & finely chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Blender

Butter

1. **PERFECT PUREE** Place the beetroot in a pot of salted water. Bring to a boil and cook until soft, 15-20 minutes. Drain, reserve some water, and place the beetroot with a splash of water in a blender and blend until smooth. Season and cover.

2. **UN-BEET-ABLE** Boil the kettle. Dilute the stock with 1.2L [1.8L] of boiling water. Place a pot for the risotto over medium heat with a drizzle of oil. When hot, fry the onion until soft, 5-6 minutes (shifting occasionally). Add the garlic, thyme, and the risotto rice. Fry until fragrant, 1-2 minutes (shifting constantly). Add the wine and simmer until almost evaporated, 1-2 minutes. Add a ladleful of the stock and allow it to be absorbed by gently simmering (stirring often). Only add the next ladle of stock when the previous one has been fully absorbed. Repeat this process until the rice is cooked al dente, 20-25 minutes. In the final 1-2 minutes, add ½ of the nutritional yeast. Remove from the heat and stir through the balsamic reduction and the beetroot purée. Loosen with the reserved water in 5ml increments if it's too thick.

3. **RUBY RISOTTO** Bowl up your risotto, top with dollops of cashew nut cream cheese, pumpkin seeds, the remaining nutritional yeast, and chives. Enjoy your meal, Chef.