



UCOOK

Sweet Corn Risotto

with Italian-style hard cheese & toasted pine nuts

This super tasty recipe is one of those dishes that makes the effort of preparing risotto so very worth it. Made with charred corn & crème fraîche purée, and crowned with charred pepper pieces, Italian-style hard cheese, and fresh basil.

Hands-on Time: 50 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Samantha du Toit

Veggie

Cathedral Cellar Wines | Cathedral Cellar-Chardonnay 2022

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

40g	Pine Nuts
80ml	Italian Vegetable Stock <i>(20ml Vegetable Stock & 60ml NOMU Italian Rub)</i>
400g	Corn
125ml	Crème Fraîche
120g	Italian-style Hard Cheese <i>grate ½ & peel ½ into ribbons</i>
2	Bell Peppers <i>rinse, deseed & dice</i>
2	Onions <i>peel & finely dice</i>
400ml	Risotto Rice
2	Garlic Cloves <i>peel & grate</i>
2	Bay Leaves
60ml	White Wine
10g	Fresh Basil <i>rinse, pick & roughly tear</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter
Blender

1. TOAST Place the pine nuts in a pan over medium heat. Toast until golden brown, 3-5 minutes (shifting occasionally). Remove from the pan and set aside.

2. FRY & BLEND Boil the kettle. Dilute the stock with 1.3L of boiling water. Return the pan to medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan. Place ⅔ in a blender with the crème fraîche, the grated cheese, and 120ml of the diluted stock. Blend until smooth and set aside.

3. CHAR Return the pan to medium-high heat with a drizzle of oil. When hot, fry the diced pepper until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan, season, and set aside.

4. SIMMER & STIR Place a pot over medium heat with a drizzle of oil. When hot, sauté the diced onion until softened, 3-4 minutes. Add the rice, the grated garlic, and the bay leaves. Stir until combined, 1-2 minutes. Mix in the wine and simmer until evaporated. Add a ladleful of the remaining stock and gently simmer until absorbed (stirring regularly). 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. Mix through the blended corn & crème fraîche and 40g of butter.

5. EAT! Spoon the sweet corn risotto into a bowl. Scatter over the charred pepper, the remaining charred corn, the cheese ribbons, and the toasted pine nuts. Garnish with the torn basil. Tuck in, Chef!

Nutritional Information

Per 100g

Energy	525kJ
Energy	125kcal
Protein	3.9g
Carbs	18g
of which sugars	2.9g
Fibre	2g
Fat	3.8g
of which saturated	1.7g
Sodium	159mg

Allergens

Egg, Allium, Sulphites, Tree Nuts, Alcohol, Cow's Milk

Eat
Within
4 Days