

# UCCOOK

## Vegan Butternut Risotto

with cashew nut cream cheese & pecans

**Hands-on Time:** 40 minutes

**Overall Time:** 55 minutes

**Veggie:** Serves 3 & 4

**Chef:** Ella Nasser

**Wine Pairing:** Strandveld | Adamastor White Blend

Nutritional Info	Per 100g	Per Portion
Energy	443kJ	3661kJ
Energy	106kcal	875kcal
Protein	2.9g	23.8g
Carbs	17g	142g
of which sugars	2.8g	23.3g
Fibre	2.6g	21.3g
Fat	2.8g	22.8g
of which saturated	0.3g	2.6g
Sodium	140mg	1153mg

**Allergens:** Allium, Sulphites, Tree Nuts, Alcohol

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
750g	1kg	Butternut <i>rinse, deseed, peel (optional) &amp; cut into bite-sized pieces</i>
30ml	40ml	NOMU Italian Rub
15ml	20ml	Vegetable Stock
2	2	Onions <i>peel &amp; roughly dice 1½ [2]</i>
300ml	400ml	Risotto Rice
90ml	125ml	White Wine
60g	80g	Pecan Nuts
90ml	125ml	Cashew Nut Cream Cheese
45ml	60ml	Nutritional Yeast
60g	80g	Green Leaves <i>rinse</i>
1	1	Lemon <i>rinse &amp; cut into wedges</i>
8g	10g	Fresh Parsley <i>rinse, pick &amp; roughly chop</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water

**1. BUTTERNUT FORGET** Preheat the oven to 200°C. Spread the butternut on a roasting tray. Coat in oil, the NOMU rub, and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

**2. READY THE RISOTTO** Boil the kettle. Dilute the stock with 1,2L [1,6L] of boiling water. Place a pot over medium heat with a drizzle of oil. When hot, fry the onion until soft, 4-5 [5-6] minutes (shifting occasionally). Add the risotto rice. Fry until fragrant, 1-2 minutes (shifting constantly). Add the wine and simmer until almost evaporated, 2-3 [3-4] 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, 25-30 minutes. Remove from the heat and season. Loosen with a splash of warm water if too thick.

**3. GOLDEN PECANS** Place the pecans in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**4. FOR THE FLAVOUR** When the butternut is cooked through and caramelised, remove from the oven and place 1/2 in a bowl. Mash with a fork or potato masher until smooth. When the risotto is done, add the mashed butternut to the risotto. Stir through the cream cheese, 3/4 of the nutritional yeast, the spinach and season.

**5. FANCY DINNER** Dish up a generous helping of the butternut risotto, scatter over the remaining roasted butternut, and a squeeze of lemon juice (to taste). Garnish with the parsley and the toasted pecans. Scatter over the remaining nutritional yeast. Finish it off with a crack of black pepper. Amazing work, Chef!