



UCCOOK

Goat's Cheese, Tomato & Chorizo Risotto

with toasted pumpkin seeds

Hands-on Time: 35 minutes

Overall Time: 45 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Thea Richter

Wine Pairing: Bertha Wines | Bertha Rosé

Nutritional Info

| | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy | 709kJ | 3303kJ |
| Energy | 169kcal | 790kcal |
| Protein | 6.3g | 29.3g |
| Carbs | 21g | 97g |
| of which sugars | 3.8g | 17.9g |
| Fibre | 1.8g | 8.2g |
| Fat | 6.5g | 30.3g |
| of which saturated | 3.6g | 16.7g |
| Sodium | 353mg | 1646mg |

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

Spice Level: Mild

Eat Within 4 Days

Test

| | | |
|----------|------------|--|
| Serves 3 | [Serves 4] | |
| 45ml | 60ml | Italian Seasoning <i>(15ml [20ml] Chicken Stock & 30ml [40ml] NOMU Italian Rub)</i> |
| 300g | 400g | Cooked Chopped Tomato |
| 90g | 120g | Sliced Pork Chorizo |
| 2 | 2 | Onions <i>peel & dice 1½ [2]</i> |
| 30ml | 40ml | Tomato Paste |
| 300ml | 400ml | Risotto Rice |
| 15g | 20g | Pumpkin Seeds |
| 8g | 1 | Fresh Parsley <i>rinse, pick & roughly tear</i> |
| 150g | 200g | Chevin Goat's Cheese <i>sliced into thick rounds</i> |
| 90ml | 125ml | Crème Fraîche |

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Sugar/Sweetener/Honey

- 1. TOMATO STOCK BASE** Boil the kettle. To a pan, add the Italian seasoning, diluting it with 1.2L [1.6L] of boiling water. Stir in the cooked chopped tomato and set aside.
- 2. LOADED RISOTTO** Place a pot over medium-high heat with a drizzle of oil. When hot, fry the chorizo and the onion until golden, 5-6 minutes (shifting occasionally). Add the tomato paste and the risotto rice. Fry until fragrant, 1-2 minutes (shifting constantly). Reduce the heat to medium, add a ladleful of the tomato stock, and allow it to be absorbed by gently simmering (stirring often). Only add the next ladle of tomato stock when the previous one is fully absorbed. Repeat this process until the rice is cooked al dente, 25-30 minutes.
- 3. GOLDEN SEEDS** Place the pumpkin seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.
- 4. HERBY GOAT'S CHEESE** Place the parsley on a chopping board, and spread out in a single layer. Place the goat's cheese rounds on the parsley and gently coat both sides.
- 5. FINISHING TOUCHES** When the risotto is done, remove from the heat and stir through the crème fraîche, a sweetener (to taste) and seasoning. Loosen with a splash of warm water if too thick.
- 6. DIG IN** Dish up the tomato risotto. Top with the herby goat's cheese and sprinkle over the pumpkin seeds. Finish off with a crack of black pepper. Well done, Chef!