

Baked Risotto with Carrot, Parsnip, Turnip, Pancetta and Sage

Preparation time: 10 minutes
Cooking time: 40 minutes
Oven temperature: 200°C (Fan
180°C), Gas Mark 6
Serves: 6-8

INGREDIENTS

1 pack Mash Direct Carrot, Parsnip and Turnip
1 tablespoon olive oil 1 leek, washed and thinly sliced
2 garlic cloves, crushed
350g Arborio rice
1 litre vegetable stock
100g Mozzarella, grated
Freshly milled salt and pepper

To serve

1 tablespoon olive oil
160g pancetta cubes
6 sage leaves, finely shredded
20g Parmesan, grated

METHOD

- Heat 1 tablespoon of olive oil in a large oven-proof dish over a medium heat and fry the leek for 5 minutes until soft. Add garlic and cook for a minute, then add the rice and vegetable stock and bring to the boil.
- Cover with a lid and place in a hot oven to bake for 30 minutes or until the rice is tender.
- Heat the Mash Direct Carrot, Parsnip and Turnip according to pack instructions.
- Remove the risotto from the oven and stir in the warm Mash Direct Carrot, Parsnip and Turnip. Season well and stir in the grated Mozzarella.
- Heat the remaining oil in a frying pan and fry the pancetta until crisp. Add the sage leaves and fry for 1 minute.
- Spoon the risotto into warm serving bowls and top with crisp pancetta, sage leaves and Parmesan before serving

