



## Smoked Chicken and Butternut Squash Risotto

### INGREDIENTS (Serves 4)

400g butternut squash, peeled & chopped  
1 litre chicken stock  
250ml dry white wine  
2 red onions, chopped  
1 tablespoon olive oil  
50g butter  
450g arborio rice  
100g smoked chicken slices, chopped  
50g of shaved parmesan & extra to serve

### METHOD

- Pre-heat oven to 180C / Gas mark 4. Place butternut squash in greased oven proof dish and bake for 25 minutes.
- Mix stock and wine together and heat to a slow simmer.
- Soften onions in a heavy based saucepan in the olive oil and  $\frac{1}{3}$  of the butter.
- Add rice to the pan and cook until rice is translucent, stirring all the time. Add in the stock mixture, one cup at a time, until all the liquid is absorbed and the rice is tender but firm. Continuing to stir, add in the smoked chicken and the parmesan cheese. Season well.
- Roughly break up the squash, leaving some pieces whole and stir this into the risotto. Remove from the heat and just before serving stir in the remaining butter. Garnish with the extra parmesan cheese and some cracked black pepper.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

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