

## CODFISH AND PUMPKIN RISOTTO



### **Ingredients (serves 4 people):**

#### **For the pumpkin**

300 g sliced seedless pumpkin

2 tbsp olive oil

Salt to taste

Black pepper to taste

#### **For Codfish**

1 liter of water

2 halved garlic heads

1 sliced seedless red pepper

1 rosemary sprigs to taste

1 thyme sprigs to taste

Bay leaves to taste

3 slices of desalted cod with 300 g each

1 tbsp olive oil

#### **To the risotto**

1 chopped onion

250 g arborio rice

Saffron to taste diluted in some water

100 ml of white wine

2 tbsp grated Parmesan cheese

1 tbsp cream cheese

1 tbsp olive oil

Chopped parsley to taste

Salt to taste

Black pepper to taste

1 strand of olive oil

1 tbsp unsalted butter

Grated Parmesan cheese to taste

### **Preparation:**

1. For the pumpkin place each pumpkin slice on a piece of aluminum foil.
2. Season with 2 tablespoon olive oil, salt and black pepper to taste.
3. Close the foil and place in a baking dish.
4. Bake in preheated oven at 180° C for 40 minutes or until soft.
5. Remove from oven, discard the foil, place the roasted pumpkin slices in a bowl and knead with a fork. Reserve.
6. For codfish in a pan over medium heat put 1 liter of water, 2 halved garlic heads, sliced red pepper, thyme, rosemary and bay leaf to taste.
7. When it starts to boil or +/- 5 minutes put 3 slices of desalted cod with the skin facing up.
8. Turn off the heat, cover the pan and cook the codfish for 10 to 12 minutes off the heat so the cod will not become dry or fibrous.
9. Remove codfish from pan, place in a bowl and set aside the strained cooking water.
10. Shred codfish in chips or petals and remove fishbone. Reserve.
11. For the risotto in another pan heat 1 tablespoon olive oil.
12. Put 1 chopped onion and fry.
13. Add 250 g of arborio rice.
14. Pour 100 ml of white wine and allow to evaporate and add saffron.
15. Heat the cooking water of the strained codfish.
16. Add 2 shells of the codfish cooking water at a time and let the water reduce and stir until the rice is cooked al dente or +/- 16 minutes.

17. Add the mashed squash, 2 tablespoons of grated Parmesan cheese, 1 tablespoon of cream cheese and continue stirring for 4 minutes and gradually add the codfish water if necessary.
18. Season with salt and black pepper to taste.
19. Turn off the heat and add 1 tablespoon of butter and stir.
20. Add the chopped parsley to taste and the cod chips and set aside some chips for decoration.
21. Mix and then serve with the reserved codfish chips and a drizzle of olive oil.
22. Decorate with parsley leaves.