

Pumpkin Soup Risotto with Eggs



40 min

6 people

★★★★★
4 Rating

Take your comfort food to the next level with this creamy Pumpkin Soup Risotto with Eggs.

Combining the velvety richness of pumpkin soup with the satisfying bite of risotto, this dish is pure autumnal bliss. Gently poached eggs add a luscious creaminess as the yolk oozes into this indulgent risotto. Infused with fresh spinach and parmesan, each bite brings cosy, warming flavours to every dinner table.



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Ingredients

- 550g ready made pumpkin soup

- 4 cups chicken stock
- 2 Tbsp olive oil
- 50g butter
- 2 leeks, washed and finely sliced
- 3 cloves garlic, finely chopped
- 2 cups arborio rice
- 1 x 120g packet washed baby spinach leaves
- 100g finely grated parmesan
- 5 or 6 eggs

To serve:

- Grated parmesan
- 2 Tbsp finely chopped chives
- Olive oil to drizzle

Method

1. Place stock and soup in a saucepan, stir to combine and bring to a simmer.
2. Heat oil and butter in a large frypan with a lid. Add leeks and garlic and a generous pinch of salt. Stir, cover and cook on low heat for 3-5 minutes until leeks are softened but not coloured. Add rice and cook stirring for 2-3 minutes over low heat to coat the rice and lightly toast. Add simmering stock mixture and bring to the boil. Reduce heat, cover and cook for 20 minutes until rice is al dente.
3. Stir through grated parmesan and baby spinach. Make indents in the surface of the risotto and carefully break an egg into each one. Cover and cook over low heat for 10 -12 minutes or until egg white is just set and yolk is still runny. Serve immediately.

Notes

- Top individual serves with a drizzle of olive oil, extra grated parmesan and chopped chives. Try flaked salt and freshly ground pepper to taste.
- We used Dari's 550g Classic Pumpkin Soup available at major supermarkets. Pumpkin soup can come in different sizes so aim for between 500-550g.
- Use your favourite ready-made pumpkin soup. Check seasoning before serving.

Nutrition Per Serve

