

Fall Squash Risotto with Parmesan

Courtesy of Harold Dieterle Chef/Co-Owner of Kin Shop, Perilla, and The Marrow

(Serves 4)

1 small butternut squash (about 1 ½ lbs.) peeled, seeded, and diced
4 tablespoon olive oil
6 cups vegetable or chicken stock
4 shallots, minced
2 cup arborio rice
1 cup white wine
1 cup Parmesan cheese
6 tablespoons unsalted butter
2 tablespoon chives, minced
Salt and pepper to taste

Preheat oven to 400 F. Place squash on large baking sheet, drizzle with two tablespoons oil, and sprinkle with salt and pepper; toss to coat. Roast until tender and beginning to brown for about 25 minutes.

In a small saucepan heat the stock on low heat. In a large pot, heat two tablespoons olive oil over a medium flame. When hot but not smoking, add shallots and sweat for one minute. Add the rice and cook for two minutes, stirring occasionally. Add the white wine and cook until reduced, approximately two to three minutes. Next, stir in one cup of stock and cook until it has been absorbed by the rice. Repeat this step until all the stock is absorbed (or the rice is al dente). Once the stock is absorbed, add the butter, Parmesan cheese, diced squash, and season generously with salt and pepper. Stir the risotto vigorously to activate the starch. Garnish with chives.