

CANAS FEAST



DECEMBER 2015 CELLAR CLUB



SQUASH RISOTTO

PAIRED WITH 2013 MALBEC, YIELD: 4 ENTRÉE PORTIONS

INGREDIENTS:

1 EACH BUTTERNUT SQUASH
2 TABLESPOONS OLIVE OIL
2 TABLESPOONS BUTTER
½ CUP YELLOW ONION, DICED
½ CUP ARBORIO RICE
½ CUP WHITE WINE
APPROX. 4 CUPS VEGETABLE STOCK, HOT
1 TABLESPOON FRESH ITALIAN PARSLEY, CHOPPED
1 TEASPOON FRESH THYME LEAVES, MINCED
½ TEASPOON FRESH ROSEMARY LEAVES, MINCED
TO TASTE SALT AND PEPPER

TO FINISH:

2 TBSP. BUTTER
½ CUP REGGIANO PARMESIANO CHEESE, GRATED

METHOD:

1. Preheat the oven to 350°F. Slice the squash in ½, scoop out the seeds and place cut side down on a parchment lined baking pan. Add ½ cup of water to the pan and roast until tender and a paring knife inserts easily into the squash flesh (through the skin). Allow to cool to room temperature (45 minutes).
2. Using a spoon, scoop the cooked squash flesh out of the squash skin and reserve in a bowl until needed.
3. Heat the butter and olive oil in a large, heavy sauté pan or Dutch oven. Add the onion and cook until clear and fragrant (do not brown).
4. Add the rice and cook until it browns slightly and has absorbed the oil about 3-5 minutes.
5. Add the wine and stir until absorbed then begin adding the hot stock 1 cup at a time. Stir constantly until the stock is absorbed before adding additional stock to the rice. This process will take 20 minutes or so. Use as much stock as needed to reach the proper 'oatmeal-like' consistency.
6. When the rice is al dente (to the tooth – tender with a firm center), add the roasted squash, breaking the tender squash up with a spoon (some small chunks will continue to be visible) and stir until heated.
7. Remove the pan from the heat and add the butter, cheese, parsley, thyme and rosemary.
8. Season with salt and pepper and serve immediately.