

Tante Marie's Cooking School

Tante Marie's Pumpkin Risotto

Ingredients

6 to 7 cups of vegetable broth

1/4 cup olive oil

1 3/4 cups Arborio rice

1-1/2 cups peeled, seeded and diced fresh pumpkin, butternut, or other firm-fleshed squash

1/2 cup dry white wine

1 Tbs. minced fresh sage

1/2 tsp. salt

1/4 tsp. freshly ground black pepper

1/4 cup freshly grated Parmesan

3 Tbs. butter

Instructions

In a medium-large saucepan, heat the vegetable broth to a simmer.

To make the risotto, in a 3-quart heavy saucepan or skillet, heat the olive oil over medium heat. Toss in the rice and diced pumpkin and stir with a wooden spoon until the rice is coated with the oil. Add the white wine and stir constantly until all the wine has been absorbed by the rice. Ladle 1/2 cup of hot broth into the pan and stir until it is absorbed. Continue with rest of the broth, adding 1 cup at a time and letting each addition be absorbed completely by the rice before adding more liquid. The constant stirring allows the rice to release its starch into the cooking liquid, resulting in the characteristic risotto creaminess, about 20 to 25 minutes.

When the rice is creamy and cooked through but still firm, stir in the sage, salt, pepper, the butter and the Parmesan cheese. Serve immediately.

Serves 6.