

THE KITCHENS
OF HILLTOP

Catering



Butternut Squash Risotto

Yield: 4 Servings

Prep time: 20 minutes

Cook time: 35 minutes

Total time: 55 minutes

Ingredients

2 cups cubed butternut squash

2 Tbsp. butter

1 small white onion diced

1 cup Arborio rice

1/3 cup dry white wine

5 cups vegetable or chicken broth

1/4 cup grated parmesan cheese

Salt & pepper to taste

2 Tbsp. olive oil

Peel and dice butternut squash.

Toss in olive oil and sprinkle with salt and pepper. Roast in oven at 350°F for 10-15 minutes or until desired tenderness (some prefer a little crunch). Once done, leave to rest at room temperature.

In a separate pot, warm up chicken or vegetable broth to just before boiling. Leave on warm stove. In a medium sauce pan, melt butter over medium high heat. Add diced onion and white wine. Cook until onion is tender and translucent and white wine has evaporated, then stir in Arborio rice. Continue cooking until rice is glossy and onions start to brown. Once wine has evaporated and broth is warm, slowly add chicken broth to rice one ladle at a time until it is cooked and absorbed by rice. Do not walk away at this point. It is very important to constantly stir in the broth. Once all the broth is added and absorbed, remove from heat and stir in Parmesan cheese and butternut squash; salt & pepper to taste.

Optional: garnish with parsley sprig