

PUMPKIN RISOTTO WITH ROASTED MUSHROOMS

(Serves 4)

1 medium pumpkin
2 tbsp. whole butter

Roughly chop pumpkin into small pieces. Sweat in a sauté pan with whole butter until soft. Transfer to a food processor and puree until smooth. Return to a sauté pan and simmer until the liquid is dissolved and the puree is dry.

For the Risotto:

- 4 cups of risotto rice
- 6 quarts vegetable stock or salt water
- 2 cups mixed mushrooms, cooked

Bring half of the stock to a boil and season with salt. Boil the rice for 6 minutes or until done.

To Finish:

- Cooked risotto rice
- The remaining vegetables stock or salt water
- Pumpkin puree
- 2 shallots minced
- ½ tsp. chopped garlic
- 1 oz. white wine
- 2 tbsp mascarpone cheese
- 2 tbsp shredded Parmesan cheese
- Salt and pepper
- Olive oil for sautéing

Sweat the garlic and shallots with olive oil. Add white wine and reduce until almost dry. Add risotto rice and in small amounts add stock until rice is cooked. Finish with the pumpkin puree, mascarpone, cook mushrooms and season with salt and pepper. Garnish with Parmesan cheese.