

PALMINA



Arneis Butternut Squash & Sausage Risotto

Serves 4 as a main course, or 6 as a first-course

2 tablespoons olive oil
1 butternut squash (about 2 pounds), peeled, seeded (fibers and seeds reserved), and cut into ½ "cubes
¾ teaspoon table salt
¾ teaspoon ground black pepper
4 cups low-sodium chicken broth
1 cup water
4 tablespoons unsalted butter
2 small onions, chopped very fine
2 medium garlic cloves, minced
2 cups Arborio rice
1 ½ cups Arneis
1 ½ ounces finely grated Parmesan cheese
2 tablespoons minced fresh sage leaves
¼ teaspoon grated nutmeg

1. Heat oil in a nonstick skillet over medium-high heat until shimmering but not smoking. Add squash in an even layer and cook without stirring until golden brown, 4-5 minutes; stir in ¼ teaspoon salt and ¼ teaspoon pepper. Continue to cook, stirring occasionally, until squash is tender and browned, about 5 minutes longer. Transfer to a bowl and set aside.
2. Return skillet to medium heat; add reserved squash fibers and seeds and any leftover diced squash. Cook, stirring frequently to break up fibers, until lightly browned, about 4 minutes. Transfer to large saucepan and add chicken broth and water; cover saucepan and bring mixture to simmer over high heat, then reduce heat to medium-low to maintain bare simmer.

3. Melt 3 tablespoons butter in the skillet over medium heat; when foaming subsides, add onions, garlic, remaining $\frac{1}{2}$ teaspoon salt, and remaining $\frac{1}{2}$ teaspoon pepper. Cook, stirring occasionally, until onions are softened, 4-5 minutes. Add rice to skillet and cook, stirring frequently, until grains are translucent around edges, about 3 minutes. Add wine and cook, stirring frequently, until fully absorbed, 4-5 minutes.
4. Meanwhile, strain hot broth through fine mesh strainer into medium bowl, pressing on solids to extract as much liquid as possible. Return strained broth to saucepan and discard solids in strainer; cover saucepan and set over low heat to keep broth hot.
5. When wine is fully absorbed, add 3 cups hot broth and half of reserved squash to rice. Simmer, stirring every 3-4 minutes, until liquid is absorbed and bottom of pan is almost dry, about 12 minutes.
6. Stir in about $\frac{1}{2}$ cup hot broth and cook, stirring constantly, until absorbed, about 3 minutes; repeat with additional broth 2 or 3 more times, until rice is al dente. Off heat, stir in remaining 1 tablespoon butter, Parmesan, sage and nutmeg; gently fold in remaining cooked squash. If desired, add up to $\frac{1}{4}$ cup additional hot broth to loosen texture of risotto. Serve immediately.