

Heirloom Squash Risotto with Apple Salad

Chef Peter Hoffman, Savoy, New York, NY

Ingredients

3 tablespoons olive oil	5 cups vegetable broth
1 small onion	6-8 sage leaves
2 cups Arborio rice	2 heirloom apples, quartered and cored
1 pound heirloom squash – Hubbard, Sibley, Cheese pumpkin, etc., cut in ½" cubes	¼ cup flat leaf parsley
½ cup white wine	½ cup Parmesan cheese, grated

Preparation

In a sauce pot sauté the onion in the olive oil. Add the rice and cook until the kernels are nicely toasted and hot to the touch. Add the pumpkin and toss briefly. Add the wine, stirring all the time. Add the stock slowly, keeping only a bit of liquid above the top of the rice. When the rice is still toothsome, add the sage cut in fine slices and begin to season. Add salt and some of the cheese. Some chefs add a pat of butter at this point to enrich the texture. When the risotto is done, quickly slice the apples finely and toss with the flat leaf parsley, salt, pepper and a bit of extra virgin olive oil, and set atop the risotto in each person's dish. Sprinkle more Parmesan cheese around the salad. Serve.

Makes 4 servings

