

WILLAMETTE VALLEY
VINEYARDS

Butternut Squash Risotto with Caramelized Onions

Recipe by Executive Winery Chef DJ MacIntyre · Serves 6-8

INGREDIENTS:

Risotto

1 lb	arborio rice
1¾ fluid oz.	canola oil
2 tsp.	garlic - minced
2 Tbsp.	shallot - minced
1 bottle	willamette valley vineyards dry white like pinot gris or sauvignon blanc
16 oz. wt.	caramelized onion - recipe follows
5-7 cups	vegetable broth - heated to warm
3 Tbsp.	butter - unsalted
12 each	sage leaves
16 oz. wt.	wild foraged mushrooms - medley, sliced ¼"
12 oz. wt.	butternut squash - peeled, cubed ½" & roasted
8 oz. wt.	roasted corn - removed from cobb
2 cups	baby spinach - leaves
1 cup	whipping cream
4 Tbsp.	parmesan - shredded
3 Tbsp.	chives - sliced ⅙"

Onions

1½ fluid oz.	canola oil
1½ lbs.	onion, white sliced julienne 1" long by ⅛" thick

METHOD:

Risotto: Heat the oil in a heavy gauge saucepan over medium-high heat. Add the garlic and shallots sauté until soft and tender. Add the rice. Stir to coat the rice and continue to sauté until the rice is pearlized. (Approximately 1-2 minutes). Add the white wine and let reduce until the liquid is almost gone.

Add ⅓ of the heated vegetable broth. Bring to a simmer and let reduce, working ingredients with a rubber spatula, until the liquid is almost gone. Add the remaining vegetable broth ½ cup at a time, and continue to work and reduce until the rice is al dente and creamy, medium-thick consistency is achieved. Turn off the heat and let sit.

In a separate pan, melt the butter over medium-high heat. Add the sliced sage and gently begin to fry for 1 minute. Add mushrooms and continue to saute, by this point the butter should start to turn brown. Add the butternut squash and roasted corn, continuing to cook for another 1 minute.

Add the mixture to the risotto base. Then add the fresh baby spinach. Turn your heat back on and using a spatula, work the ingredients together. Add the cream and Parmesan. Continue working the risotto, letting the rice set. You might have to add a little more stock or cream to obtain the correct creamy texture. Finish with folding in chives and then hold warm until ready to serve.

Onions: Place ingredients together in a sauté pan over medium heat. Stirring regularly, cook for 8-10 minutes until the onions have wilted and started to caramelize. Remove from the pan and cool quickly in the refrigerator.

PAIR WITH: WILLAMETTE VALLEY VINEYARDS DIJON CLONE CHARDONNAY

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Pairing Recipe

