



AUTUNNO (FALL): Risotto con la Zucca (Squash) for 200 grams rice – serves 2 people

Ingredients

- 125 grams diced squash
- 1 small shallot
- 1 clove lightly crushed garlic
- Extra virgin olive oil to coat the pan
- 20 grams butter
- 40 grams grated Parmigiano Reggiano
- Minced parsley
- Salt and pepper
- Local red wine

Directions

- Sauté finely minced shallot and garlic until golden,
- Add diced squash.
- Add red wine. Cook until squash is soft.
- Take out a few whole pieces of cubed squash and put aside.
- Press the squash using a potato masher in the pan while cooking to make it creamy.
- Add to the rice at 14-minute cooking point.
- Mix and cook for a few more minutes.
- Add the butter and cheese and a pinch of minced parsley. Stir well.
- Plate and garnish with the little pieces of squash and a little black pepper.