



**GOOD  
FOOD**

**S T O R E**

## Chestnut & Butternut Risotto

- 6 cups vegetable or chicken stock
- 1/4 cup cream Sherry
- 1 tablespoon olive oil
- 3 tablespoons butter
- 1 cup white onion, finely diced
- 2 cups butternut squash, diced
- 1 1/2 cups arborio rice
- 2 cups roasted chestnuts, peeled
- 1 teaspoon fresh thyme, chopped
- 1 teaspoon fresh marjoram, chopped
- 1/2 cup freshly grated Parmesan cheese
- 2 tablespoons fresh parsley, chopped
- salt & freshly ground black pepper, to taste

**Yield: 6 servings**

Bring broth and sherry to a boil, reduce heat, cover and keep warm.

Heat oil and two tablespoons butter in large heavy saucepan. Add onion and squash and cook until onion is translucent.

Add rice and stir frequently for about 5 minutes, until rice is translucent at its edges.

Add one cup warm broth. Stirring often, simmer until broth is almost absorbed.

Add more broth, one cup at a time, stirring frequently until each cup is absorbed before adding the next.

When rice is tender and last addition of broth is absorbed, add chestnuts, thyme and marjoram.

Remove from heat and stir in remaining tablespoon of butter, cheese and parsley. Season to taste with salt and freshly ground black pepper.