



PUMPKIN & GOAT CHEESE RISOTTO

INGREDIENTS

- ½ onion, minced
- 2 cloves garlic, fine chopped
- 1 small pumpkin, peeled, seeded and medium diced (can substitute with butternut squash or acorn squash)
- ½ can pumpkin puree
- 4oz. goat cheese
- 1 ½ cups Arborio rice
- 5 cup hot chicken stock
- ½ cup white wine
- 1 tbsp grated parmesan cheese
- 2 tbsp whole butter, unsalted
- 1-2 tbsp kosher or sea salt
- ½ tsp fresh ground pepper
- 2 tbsp olive oil
- 1 Bay Leaf, dried
- Chives, thyme or parsley, chopped

HOW TO

- Steep the bay leaf in your chicken stock.
- In a heavy bottom stock pot, sauté rice with pumpkin and onions over medium heat until onions are translucent and rice has a toasty aroma with a golden color. Add garlic and sauté briefly.
- Deglaze with white wine, add bay leaf
- While stirring vigorously add stock one cup at a time.
- It will take a few minutes to absorb the stock, so this is a labor-heavy task
- Continue adding the stock 1 cup at a time until it is absorbed. You will use almost, if not all of the stock depending on how you like it, al-dente or fully cooked. Before adding the last cup of stock stir in your pumpkin puree.
- Once your rice is cooked to your liking you should season it with salt and pepper and add your cheeses while stirring.
- Finish by adding in your butter, stirring until it is completely melted
- Stir in your chopped herbs allow to sit for a minute before serving so it can allow all of the flavors to marry.

- Chef Kerry Hieber



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