

FOOD+HOME

M A G A Z I N E



PLUS:
MARGERUM'S M-5
EDNA VALLEY ESCAPE
STATE STREET SPARKLE
LEGEND OF FARNONDI'S
KITCHEN DESIGNS
RECIPES AND MORE!

ODE
TO THE
OYSTER

Butternut Squash
Risotto with Shrimp



Fuyu Persimmon
Fruit Salad



- 1 cup Sauvignon Blanc
- 1 1/2 pounds Butternut Squash
peeled seeded and cut
into 1/4 inch cubes
- Salt & freshly ground Pepper
to taste
- 1 cup Arborio Rice
- 1/2 cup freshly grated Parmesan
- 2 Tbsp Fresh chopped Oregano
- plus a sprig for garnish

Instructions

In heavy skillet, cook the pancetta over medium-high heat until pancetta is almost crisp. With a slotted spoon, transfer to a plate.

Sauté shrimp until they have turn soft pink, about 2 to 3 minutes. Remove from heat and set aside.

In a medium saucepan, bring the chicken broth to a nice simmer. Reduce the heat, but keep it hot.

Over medium heat, in a large heavy-bottom saucepan, heat the grapeseed oil and melt 1 tablespoon of the butter. Add shallots and sauté until translucent for about 3 minutes, then add garlic. Stir and continue to cook for few minutes longer.

Mix in the butternut squash and cook for about 5-7 minutes. Season with salt and pepper.

Stir in the rice and cook for a few more minutes until the rice becomes translucent.

Gently pour in the wine and cook over medium heat, stirring constantly until wine is almost absorbed.

Add 1 cup of the chicken broth and stir constantly until liquid is absorbed. Continue to add the remaining broth 1 to 2 ladleful at a time, stirring constantly until all the liquid dissipates and the rice is tender but still a little firm and delightfully creamy.

Turn off heat and gently stir in the remaining butter and grated parmesan, then add the shrimp.

To finish risotto, fold in the fresh oregano and sprinkle with pancetta bits.

**BUTTERNUT SQUASH
RISOTTO WITH SHRIMP**

Ingredients

- 2 ounces Pancetta or Bacon,
cut into small pieces
- 1 pound Shrimp – peeled
deveined
- 3 1/2 cups Organic Chicken
Broth
- 2 Tbsp Grapeseed or Olive Oil
- 2 Tbsp Unsalted Butter
- 2 Shallots – finely diced
- 2 Garlic Cloves – minced

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