



# APOLLONI VINEYARDS

## Recipes

### Butternut Squash and Sage Risotto

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*Gorgeous fall flavors come together in this gluten free dish. Pair with mid-weight wines such as Chardonnay, Blanc de Noirs or a cool vintage Pinot Noir.*

#### **Ingredients:**

5 cups Vegetable broth  
5 Tbsp Olive Oil, divided  
1 Medium onion, finely chopped  
1 Small/medium butternut squash  
2 cups Arborio rice  
½ bunch Sage, leaves only; roughly chopped  
1 cup Dry white wine (such as Apolloni Pinot Grigio)  
1/2 cup Grated parmesan cheese  
Salt & Pepper

#### **Directions:**

##### **Squash prep:**

Cut narrow end (neck) off, leaving the bulb end. Peel the neck area and chop the squash flesh into bite-sized pieces. Toss the pieces in approximately 2 Tbsp olive oil and season with salt and pepper. Put on baking sheet. Roast at 375F until pieces are tender and have lovely brown edges, around 20 minutes.

Cut bulb end in half. Remove seeds. Season cut side with olive oil, salt and pepper. Put cut side down on baking sheet. Bake at 350F until squash flesh is tender, about 40 minutes. Let cool slightly (unless you have very heat-tolerant hands) and then scoop out flesh. Make puree from this using food processor or immersion blender.

##### **Risotto:**

In a large heavy saute pan, heat the oil over medium-high heat. Add the onions, and cook while stirring until fragrant and soft, about 3 minutes. Add the rice and cook, stirring constantly, until the grains are opaque, about 1 minute. Add the wine and cook, stirring, until nearly all evaporated. Add ¾ cup of the stock and about ¾ cup squash puree. Cook, stirring constantly, until the liquid is nearly all evaporated. Add more stock, ½ cup at a time as the previous addition is nearly absorbed, until the rice is tender and the risotto is creamy, approximately 20 minutes. When risotto is nearly done, add the chopped sage and stir. Finish cooking; before serving stir in 1/2 cup of parmesan cheese and freshly ground black pepper. Roasted squash can either be mixed in at this point, or served on top (with fried sage leaves, if you are really going all out).