

# LYNMAR

*Russian River Valley*

## ROASTED BUTTERNUT SQUASH AND MUSHROOM RISOTTO WITH PANCETTA

Yields 4 main course or 6 to 8 first course servings

**Serve with the Lynmar 2005 Quail Hill Vineyard Pinot Noir**

2 tablespoons olive oil  
4 tablespoons butter  
2 cups butternut squash, peeled and cut into ½ inch cubes  
2 teaspoons garlic, finely minced  
4 ounces shiitake mushrooms, de-stem, clean, cut in ½ and slice thinly  
6 ounces crimini mushrooms, clean, cut in ½ and slice thinly  
4 ounces pancetta, finely chopped  
¾ cup onion, finely chopped  
1 ½ cups Arborio rice (my favorite is Vialone Nano)  
½ cup chardonnay wine  
6 ½ cups of hot chicken stock, low salt  
2 tablespoons fresh lemon thyme, finely chopped  
¼ cup Parmesan Reggiano, finely grated  
salt and pepper

### DIRECTIONS

Pre-heat an oven to 400 degrees.

Heat 1 tablespoon of olive oil in a 10" oven proof skillet on med-high heat and add the squash. Sauté the squash, shaking the pan, until it starts to brown, approximately 5 minutes. Remove the pan from the stove and place it in the pre-heated oven for 8 to 10 minutes, until the squash is tender but not too soft. Take the pan from the oven and immediately add the 2 teaspoons of garlic. Gently stir the garlic into the squash. Set aside.

Heat 2 tablespoons of butter in a 12" skillet on medium high heat. When the foam subsides add all the mushrooms, a sprinkle of salt and a little pepper and sauté stirring often until the mushrooms lose their liquid and begin to brown. Cook 1 minute more, remove from the heat and set aside.

Sauté the pancetta in a heavy 4 quart pan (non-stick is best), on medium heat, in 1 tablespoon of olive oil until brown.

Add the onion and sauté a few minutes until the onion is soft. Add the rice, stirring constantly, and cook for 2 minutes, until the grains are somewhat opaque. Pour in the wine and simmer, stirring, until the wine is almost completely absorbed. Then add about 1 cup of hot stock to the rice and cook, stirring often, until the stock is absorbed. **DO NOT** let the rice stick to the bottom or sides of the pan. Add more stock as soon as the previous addition is absorbed. After 20 minutes most of the stock will be used and the rice will be tender with just a little bite. At this point, gently stir in the lemon thyme, the roasted butternut squash and the mushrooms. Add another ½ cup of stock, the parmesan cheese and 2 tablespoons of butter and stir gently to blend. Taste for salt and pepper. The rice should be creamy and tender. Divide the rice among heated shallow bowls and serve.

Recipe by Chef Sandra Simile