



# Pumpkin Risotto with New Orleans Shrimp, Sage, and Brown Butter

Recipe courtesy of Ben Pollinger, executive chef of Oceana restaurant

## INGREDIENTS

2 tablespoons butter

1 tablespoon extra virgin olive oil

1 shallot, minced

1 cup carnaroli rice

½ cup dry white wine

6 cups chicken stock, boiling

1 cup diced sautéed butternut squash

8 ounces cleaned shrimp, diced into  
¼ inch pieces

½ cup pumpkin puree

1 tablespoon sage, chiffonade

1 tablespoon parsley, chopped

2 tablespoons mascarpone

## DIRECTIONS

1. Heat a 12-inch sauté pan over medium heat. Add 1 tablespoon butter and allow to brown gently.
2. Add extra virgin olive oil and shallot, sweat shallot with no color until translucent.
3. Add rice and cook two minutes, stirring frequently.
4. Season with salt and pepper.
5. Add white wine and stir continuously until almost absorbed.
6. Begin adding stock in additions of ½ cup to 1 cup at a time, stirring constantly. Cook each addition until you can run spatula through the rice and it does not flow back.
7. When rice is almost cooked and only one addition of liquid remains, add diced sautéed squash and shrimp. Cook until shrimp turns pink. Add pumpkin puree and herbs, mix well.
8. Turn off heat and stir in mascarpone.
9. Divide among 4 bowls.
10. In a separate small pot cook the remaining 1 tablespoon butter until browned. Drizzle over risotto.

### For sautéed butternut squash

11. Cut the top part of a butternut squash off and peel.
12. Cut into ¾- inch thick slices, cut the slices into ¾- inch-thick sticks, and cut the sticks into ¾- inch pieces.
13. Heat a large sauté pan over medium heat. Add 1 tablespoon extra virgin olive oil and squash. Season with salt and pepper. Sauté until tender. Reserve.

### For pumpkin puree

14. Cut a pumpkin or the bottom part of the butternut squash in half.
15. Scoop out seeds. Drizzle cut side with a little canola or vegetable oil and season with salt and pepper.
16. Place cut side down on a baking tray lined with parchment paper.
17. Roast in a 375 degree oven until tender.
18. Scoop flesh from skin and puree smooth in a food processor.  
(Serves 4)