

DAVINCI®

Roasted Butternut Squash Risotto with Chianti Soaked Grapes

Recipe by Cathi Iannone of The Brooklyn Ragazza

Pairs with DaVinci® Chianti

- 2 tablespoons extra virgin olive oil
- 1 medium onion, chopped fine
- 2 cups uncooked Arborio rice
- 6 cups chicken broth
- ½ cup of Da Vinci Pinot Grigio
- 1 cup of Da Vinci Chianti
- 1 large butternut squash
- 1 pound of dark grapes (Concord is preferred)
- 1 cup of whole milk
- 1/2 cup of Parmigiano Reggiano Cheese (grated),
plus more for topping
- 1 teaspoon of pumpkin pie spice blend
- 1/2 teaspoon of kosher salt
- 1/4 teaspoon of cracked black pepper



How to Roast the Butternut Squash and Grapes:

- 1.) Preheat oven to 400 degrees.
- 2.) Slice butternut squash in half lengthwise and rub with a little extra virgin olive oil. Place on parchment paper-lined cookie sheet.
- 3.) Place grapes in a medium-sized, shallow baking dish, drizzle with extra virgin olive oil and pour Chianti over the grapes, and put both the squash and grapes in the oven.
- 4.) Roast the squash for about 35-40 minutes, or until very tender. Roast the grapes for about 25 minutes. Remove both and set aside to cool.
- 5.) Scoop out the squash into a large mixing bowl and add the milk, grated Parmigiano Reggiano Cheese, salt & pepper, and pumpkin pie spice blend. Using an immersion blender (stick blender) blend to a puree consistency (may leave a little chunky, if desired).

How to Make the Risotto:

- 1.) Heat the olive oil in a large sautesauté pan over medium heat.
- 2.) Add chopped onion and cook until soft.
- 3.) Add the 2 cups of rice all at once, add the Da Vinci Pinot Grigio, stir and simmer for a few minutes (wine will absorb into the rice).
- 4.) Add the broth, 1/2 cup at a time, stirring the rice until the broth has been absorbed between each addition.
- 5.) Once the risotto is cooked and creamy, remove from heat, add the about 2 cups of the butternut squash puree and stir to incorporate.
- 6.) To plate, scoop risotto into a shallow bowl and garnish with Chianti-soaked grapes. Serve with additional Parmigiano Reggiano cheese, if desired.