



JERNEJ KITCHEN

CHESTNUT AND SQUASH RISOTTO

Creamy, delicious and with a bit of sweetness

SERVES	4	PEOPLE
PREPARATION:	25	MINUTES
COOK:	25	MINUTES

RISOTTO BIANCO

1 [Risotto bianco](#)

SQUASH AND CHESTNUT

1/2 [Roasted squash](#)

100 g chestnuts, cooked or unsweetened puree

100 ml vegetable stock or water

SERVE WITH

50 g butter

1 handful of fresh sage leaves

4 chestnuts, cooked and roughly chopped

TOOLS AND EQUIPEMENT

kitchen knife
blender
pan

SQUASH AND CHESTNUTS

Prepare all of the ingredients for the roasted squash. If you will cook your chestnuts, cut a criss-cross pattern into one side of the chestnut, using a sharp knife. This will make them cook faster. Boil the chestnuts for 10-15 minutes. Cool chestnuts under a cold running water and peel the shells off. When the squash is baked get all your ingredients ready and start making risotto bianco.

RISOTTO

Remove the squash from the oven. In a blender mix 250 g / 8.8 oz baked squash, 100 g / 3.5 oz, cooked chestnuts or chestnuts purée, a pinch of sea salt, a pinch of black pepper and 100 ml of vegetable stock or water. Blend it for 10 minute or until you get a silky, smooth chestnut squash purée. Add the purée to the risotto at the end of Step 2 of the Risotto bianco recipe.

Sponsored SERVE

Finish the risotto bianco recipe. While the risotto is resting, set the frying pan over a high heat. Melt the butter until foaming, then add the sage leaves and chopped chestnuts. Fry it for about 3 minutes or until the sage leaves are nice golden and crispy. Season the risotto to taste and serve with crispy sage leaves, sage brown butter and chestnuts sprinkled over the top.