



# MAINES

**PAPER & FOOD SERVICE, INC.**

## Pumpkin Risotto

**Ingredients** **Yield: 12 side servings**

- 1 1/2 gal. Chicken Stock
- 2 Tlb. Butter
- 2 c. Onion, Yellow, chopped finely
- 4 c. Arborio Rice
- 3 c. Pumpkin puree, canned
- 12 ea. Sage Leaves, minced
- t.t. Salt
- t.t. Pepper, café
- 1 c. Parmesan cheese, grated

**Preparation Instructions:**

1. Heat stock to a bare simmer in a saucepan. Heat butter in a large, heavy-bottom saucepan. Add onion to the butter and saute over medium heat until they turn translucent. Add rice, stir and add 3 cups of stock.
2. When the rice has absorbed most of the liquid, add another 3 cups of stock. Then add another 3 cups in the same fashion along with the minced sage and pumpkin. Finally, add another 3 cups stock, and salt and pepper to taste.
3. After most of the stock has been absorbed, taste the rice. It should be firm but tender. If too firm, add some or all of the remaining stock, again tasting to discover when it is just right. Leave the risotto a little runny before you add the cheese so it will have a nice creamy texture.

Ingredients	Product Code #	Amount	Ingredient Cost
Chicken Stock	Culinary Secrets <b>234301</b>	1 1/2 gal.	\$1.92
Butter	Sommermaid <b>000100</b>	2 Tlb.	\$0.13
Onion, yellow	Fresh <b>097501</b>	2 c.	\$0.24
Arborio Rice	Roland <b>331120</b>	4 c.	\$2.90
Pumpkin puree, canned	Globe <b>206654</b>	3 c.	\$2.40
Sage Leaves, minced	Fresh <b>097292</b>	12 ea.	\$1.38
Salt	Cargill <b>340620</b>	t.t.	\$0.03
Pepper, café	Culinary Secrets <b>345631</b>	t.t.	\$0.04
Parmesan cheese, grated	Grande <b>011115</b>	1 c.	\$2.44

Recipe Cost	\$11.48
Portion Cost	\$0.95