



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

Recipe Cost	\$11.48
Portion Cost	\$0.95