

Grilled Pumpkin Risotto

3 T olive oil
2 T shallots, chopped
1 cup Arborio rice
1 cup wheat beer or other light flavored ale
2 1/2 cups vegetable or chicken stock, hot
3 T butter
2/3 cup Grilled Pumpkin Puree*
1/4 cup mascarpone cheese
1/2 cup parmesan cheese
1/4 cup heavy cream
2 T fresh sage, chopped
1 T fresh thyme
salt and pepper to taste

Place a wide bottom skillet over medium high heat and add the olive oil and shallots. Add the Arborio and stir to evenly coat the grains with the olive oil. Add the beer and continue stirring until it has reduced down. When it appears that the liquid is too low, add 1/2 cup of the stock. Continue to stir and repeat this process until either all the stock is gone or the rice is cooked. Add the butter and pumpkin puree and stir until incorporated. Finish with the mascarpone, parmesan, heavy cream and fresh herbs. Season with salt and pepper to taste.

*To make Grilled Pumpkin Puree peel and remove the seeds of a small pumpkin. Slice the flesh, and toss with salt, pepper and olive oil. Grill on high heat until it becomes tender. Puree in a food processor with a bit of water or stock until it becomes smooth.

