



RISOTTO with PUMPKIN, CALIFORNIA PRUNES and SAUSAGE, whipped with TALEGGIO CHEESE

By Sonia Peronaci

Prep Time: 45 minutes
Cook Time: 40 minutes
Serves: 4-6

Ingredients:

- 5Kg Pumpkin Mosque de Provence
- 400g Carnaroli rice
- 600g Pumpkin pulp
- 100g Pitted California Prunes
- 300g Sausage
- 150g Taleggio cheese
- 100g Onion
- 200ml White wine
- 50g Evo oil
- 50g Butter
- 80g Parmesan cheese
- 1.5L Vegetable stock
- Salt and pepper to taste

To garnish:

- 10g Hazelnut kernels
- 10g Hulled pumpkin seeds



Here's How:

1. Start your recipe by preparing the pumpkin that will serve as a container for serving your risotto.
2. Slit the top of the pumpkin to remove what will become the 'soup tureen lid'. Remove all the seeds and filaments from the lid and inside. With the help of a spoon, now hollow out the pumpkin evenly by removing the pulp: you should obtain about 600 g of pulp. Keep it aside in a bowl.
3. Now prepare the ingredients you will need to make the rice.
4. First of all, boil the pulp obtained from the pumpkin using about half of the vegetable stock.
5. This will take 15-20 minutes. Once boiled, blend it all together using an immersion blender and set aside. Remove the casing from the sausage and coarsely shell it by hand.
6. Heat a nonstick frying pan and brown the sausage, shelling it evenly while browning. When it is well browned and has lost most of its fat, drain on a paper towel-lined plate and set aside.
7. Cut the taleggio cheese into 1-2 cm cubes and set aside.
8. Cut the California Prunes into thin slices (julienne).



MAKE THE RISOTTO

9. In a large, shallow pan, wilt the finely chopped onion.
10. Once wilted, add the rice, stir for 1-2 minutes and then deglaze with white wine and start cooking the rice. Use the vegetable stock initially, then continue with the mashed pumpkin pulp, using the stock where necessary.
11. About halfway through cooking add the browned sausage, keeping a small amount aside for the final decoration.
12. Once the risotto is almost ready, but still al dente, turn off the flame and stir in the butter, oil and grated Parmesan cheese. Then add the julienne-cut prunes, keeping a small amount aside for the final garnish, and stir well to mix everything together.
13. Now transfer the finished risotto to the hollowed-out pumpkin, then garnish with a few pieces of browned sausage, a few slices of prune, the hazelnut kernels and pumpkin seeds.
14. Now close the pumpkin with its lid and let it rest for a couple of minutes.
15. Bring to the table, open your pumpkin and serve immediately!

Link to Website: <https://www.californiaprunes.net/recipes/risotto-pumpkin-taleggio-cheese/>