

LE RICETTE

THE TRATTORIA AMICI NEWSLETTER



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VALID UNTIL OCTOBER, 31, 2009.

WELCOME BACK.

Throughout the year, Trattoria Amici at The Americana at Brand, will reveal the secrets of their kitchen with a spotlight on our chef, Piero Topputo's favorite recipes.

Chef Piero Topputo came from Puglia Italy, while growing up as a teenager he started learning and became fascinated with cooking from his mother as she was preparing food for their large family. After attending culinary school in Gravina he moved to Forte Dei Marmi (a small resort town in Tuscany) where he worked at several local restaurants. In 1991, he arrived in Los Angeles to serve as executive chef at Toscana in Brentwood for over 10 years.

RISOTTO DI ZUCCA CON CASTAGNE ARROSTITE

Butternut Squash Risotto with Roasted Chestnuts. Serving 4 people.

INGREDIENTS:

*½ cup extra virgin olive oil
1 cup finely chopped onion
2 cups Arborio rice
1 cup white wine
6 cups of hot chicken stock or vegetable stock
1 butternut squash, one half baked and then pureed, the other half peeled, cut into small dice, and sautéed in butter until tender.
½ cup grated parmesan
4 tablespoons unsalted butter
8 tablespoons roasted chestnuts*

DIRECTIONS:

In a medium size heavy saucepan, heat the olive oil over medium heat, add the onion and sauté until softened, 3 to 5 minutes. Add the rice and continue to stir using a wooden spoon to coat the rice with the oil.

Add the white wine and continue cooking, stirring often, until it has been absorbed by the rice. Pour in enough chicken stock to cover the rice completely, about 3 cups, and continue to cook, stirring often, until all the liquid is absorbed. Pour 1 cup more of the stock and cook until it has been absorbed. Repeat with 1 more cup. Add the remaining cup and cook, stirring, until the rice is al dente, and most of the liquid has been absorbed.

Stir in the butternut squash purée and diced pumpkin and reduce the heat to very low so that the risotto doesn't simmer anymore. Stir in the parmesan and butter to give the risotto a nice, creamy finish. Spoon it immediately into heated shallow serving bowls and top the risotto with roasted chestnuts.

