



THE COOKERY SCHOOL  
AT THE GRAND, YORK

## Roasted Butternut Squash Risotto, Wild Mushrooms, Sage and Truffle

### Step One: Butternut Squash Stock

1 butternut squash  
4 garlic cloves, cut in half  
2 sprigs thyme  
2 sprigs sage stalks  
1 star anise  
½ tsp coriander seeds  
50g wild mushroom stalks

1. Peel and de-seed the butternut squash. Reserve the squash flesh to later make a puree.
2. Place the peel, seeds, garlic, thyme, sage, star anise, coriander seeds and mushrooms into a deep saucepan, and fill with enough water to just cover the ingredients. Bring to the boil. Once boiled, simmer for 5 minutes, take off the heat and leave to cool. Once cooled pass through a fine sieve, then refrigerate or freeze until needed.

### Step Two: Butternut Squash Puree

1 small butternut squash, peeled and de-seeded  
1 garlic clove, sliced  
20ml olive oil  
Salt and pepper

1. Pre-heat your oven to 180°C.
2. Dice the squash flesh into equal sized chunks and place into a roasting tray with the garlic, olive oil and seasoning, and mix well. Roast in the oven until soft and the squash has started to colour. Once ready, reserve 50g of roasted squash and place the rest into a food blender. Blend to a smooth puree, before chilling until needed.

### Step Three: Risotto

50g risotto rice  
200ml squash stock, hot  
50ml white wine  
1 shallot, finely diced  
1 garlic clove, crushed  
1 sprig thyme  
50g butternut squash, diced and roasted  
25g mixed wild mushrooms, sautéed  
4 sage leaves, chopped  
3 crispy sage leaves  
2 tbsp squash puree  
10ml olive oil, plus extra for garnish  
Finely sliced black truffle, to garnish

1. Drizzle the olive oil into a heavy bottomed sauce pan, then add the chopped shallots and garlic and cook over a medium heat until cooked but no colour.
2. Add the risotto rice and sprig of thyme, stirring over a medium heat for 1 minute while ensuring the rice does not colour or catch on the bottom of the pan. Add the white wine and stir until it has evaporated, then once evaporated add  $\frac{1}{4}$  of the stock and stir over a medium heat.
3. Once the stock has been absorbed by the rice, add another  $\frac{1}{4}$  of the stock and repeat until the rice is just cooked (al dente).
4. Add the squash puree and mix well until the puree is warmed through along with the rice. Season with salt and pepper and add the chopped sage and roasted diced butternut squash.
5. To serve, spoon the risotto into your bowl or plate, then scatter over the sautéed wild mushrooms and freshly grated truffle. Garnish with crispy sage and a drizzle of olive oil.