

# COMPTON

## FAMILY WINES

### Pumpkin Risotto with Goat Cheese

When Matt Compton isn't making wine, tending vineyards, or working our family farm, you might just find him making fresh chevre with milk from our goats. Creamy, tangy chevre is the perfect topping for the fall flavors of this pumpkin risotto.

Serve with Compton Chardonnay or Pinot Noir, and we suggest using the same wine in the recipe for a truly harmonious food and wine pairing.

#### Ingredients:

- 4 cups bone broth or vegetable stock
- 1 cup canned pumpkin puree (you can also substitute fresh cooked and pureed pumpkin or butternut squash)
- 2 tablespoons unsalted butter
- 1 shallot, minced
- 1 teaspoon kosher salt
- 1 teaspoon chopped fresh thyme
- 1 ½ cups Arborio rice
- ½ cup wine
- ½ cup grated Parmesan cheese
- ¼ cup chopped fresh flat-leaf parsley (save some for toppings)
- ¼ teaspoon nutmeg
- Fresh black pepper

#### Toppings- optional

- 1 cup crumbled goat cheese
- ½ cup dried cranberries
- ¼ cup roasted and salted pepitas

1. In a medium saucepan, whisk together stock and pumpkin, simmer. Cover and keep warm.
2. Melt butter in a large dutch oven or saucepan over medium heat. Add shallots and salt; cook 2-3 minutes until tender. Add thyme and rice and cook one minute longer. Add wine and stir until it has been completely absorbed, making sure to incorporate any tasty browned shallot bits stuck to the pan.
3. To achieve creamy texture you will need to slowly stir in the stock, one ladle at a time. Add a ladle of warm stock and cook, stirring occasionally, until liquid has evaporated. Add another ladle of stock, continue the process allowing stock to absorb in between each addition. Cook until rice is done, but has a bite to it, it should be creamy in texture and will take about 20-25 minutes.
4. Mix in parmesan, half of the parsley, and nutmeg. Season to taste with salt and pepper. Top with remaining parsley, goat cheese, dried cranberries and pepitas. Serve immediately.

