



Long Island Cheese Pumpkin Risotto

Chef [Fabrizio Facchini](#)

This Long Island Cheese Pumpkin Risotto, featured in the *Arc of Taste* cookbook, is Chef Fabrizio Facchini's original recipe. It highlights his approachable Italian cooking style, emphasizing fresh, seasonal ingredients. The creamy texture of the Long Island Cheese Pumpkin makes it the perfect centerpiece for this comforting and adaptable dish.

Yield: 8 servings

Ingredients

Vegetable Stock:

- 1 medium yellow onion, halved (unpeeled)
- 2 large carrots, halved
- 2 celery stalks, halved
- 2 garlic cloves, peeled and smashed
- 2 sprigs rosemary
- 1 small bunch thyme

Pumpkin Purée:

- 1 Long Island Cheese Pumpkin (4 pounds), peeled and diced
- Extra virgin olive oil, for drizzling
- Salt and freshly ground black pepper

Crispy Pancetta:

- 5 slices flat-cured pancetta

Risotto:

- 2 shallots, diced
- ½ pound (2 sticks) salted butter, cubed
- 2 ¼ cups Carnaroli rice
- 1 cup Chardonnay
- 1 recipe vegetable stock (from above)
- 1 recipe pumpkin purée (from above)
- ½ cup Parmigiano-Reggiano, grated
- Extra virgin olive oil, for drizzling
- Vincotto (optional), for serving
- Salt and freshly ground black pepper

Directions:

Make the Vegetable Stock:

1. Add onion, carrots, celery, garlic, rosemary, and thyme to a large pot and cover with water.
2. Bring to a boil, then reduce heat. Cover and simmer for about 2 hours.
3. Strain the stock, discarding the vegetables and herbs. Keep warm.



Make the Pumpkin Purée:

1. Preheat oven to 375°F.
2. Toss diced pumpkin with olive oil, salt, and pepper. Wrap in foil and bake until tender (about 25–30 minutes).
3. Unwrap and broil for 5 minutes until slightly caramelized.
4. Divide the stock from early into two pots.
5. Transfer the roasted pumpkin to one of the pot with stock. Simmer for 10–15 minutes, then cool for 5–10 minutes.
6. Blend with an immersion blender until smooth and creamy. Keep warm.

Prepare the Crispy Pancetta:

1. Place pancetta slices on a baking sheet and bake at 375°F until crispy.
2. Drain excess fat, pat dry with a paper towel, crumble, and set aside.

Make the Risotto:

1. In a large pan over medium heat, melt ¼ pound (1 stick) of butter. Add diced shallots and cook until softened (2–3 minutes).
2. Stir in rice and toast until slightly golden (2–3 minutes).
3. Deglaze with Chardonnay, cooking until most liquid evaporates.
4. Gradually add stock and pumpkin purée, one ladle at a time, stirring constantly until rice is al dente and risotto is creamy.
5. Turn off the heat. Stir in Parmigiano-Reggiano, remaining butter, and a drizzle of olive oil. Adjust seasoning to taste.

Assemble and Serve:

1. Ladle risotto onto a plate, spreading it into a thin circle by tapping the underside of the plate.
2. Garnish with a drizzle of pumpkin purée, vinaigrette, and olive oil.
3. Top with crispy pancetta. Serve warm.

