

# Pumpkin Risotto

Courtesy of: [www.thebetterhomelife.com](http://www.thebetterhomelife.com)

## Ingredients:

- 4 Cups Vegetable stock
- 1 Cup Pumpkin puree
- 2 Tablespoon butter
- 1 Shallot, minced
- 1 teaspoon fresh thyme
- 1 1/2 Cups Arborio rice
- 1/2 Cup White Wine
- 1/2 grated parmesan cheese
- 1/4 Cup chopped fresh parsley
- Salt and fresh ground pepper to taste
- 5 Ounces goat cheese
- 1/2 Cup dried cranberries

## Instructions:

Start by soaking the dried cranberries in warm water. Allow the cranberries to soak while you prepare the other ingredients.

In a medium saucepan, whisk together the stock and pumpkin puree. Bring to a gentle simmer, then reduce heat to low. Cover and keep warm.

In a large frying pan sauté the shallot in butter until slightly softened. Add the thyme and rice and sauté for 1 more minute.

Add the wine and continue to cook until all liquid is gone. Start adding the warm stock/pumpkin mixture 1 ladle at a time. Cook on low heat, stirring occasionally until all liquid is gone before adding another ladle. This process should take approximately 20 minutes.

When you add the last ladle of stock/pumpkin, stir in the cheeses, drained cranberries, and parsley. Continue to stir and cook until the cheeses are melted completely and the liquid is gone. Season with salt and pepper and serve.