

Maximilian I

by *Meryia Beni Godi*

Risotto with squash and shrimp

Risotto with squash and shrimp (Risotto alla zucca e gamberetti) is a first course of fish that displays classic autumn colours. The sweetness of the squash perfectly complements the flavours of the shrimp, creating a delicious dish.

Ingredients

200g rice
200g frozen shrimp
200g squash, cubed
2 cloves garlic
2-3 tbsp chopped parsley
40g Parmigiano Reggiano cheese
750ml broth
Half-glass of white wine
Sufficient extravirgin olive oil

Procedure

1. Prepare an emulsion with 2-3 tbsp of the chopped parsley, a small clove of garlic, crushed, and plenty of good-quality extravirgin olive oil. In the meantime, bring to boil 750ml of broth in a small saucepan.
2. In another saucepan, sauté for a few minutes half a garlic clove with a bit of olive oil.
3. Remove the garlic and add the still-frozen shrimp; cook on high flame for about 5 minutes. Then remove the shrimp and set apart, covering them so that they will not dry out.
4. Put the rice in the saucepan that cooked the shrimp and brown a few moments, then simmer with half-glass of white wine.
5. Add the cubed squash and enough broth to cover the rice. Continue cooking, adding broth as needed, as the rice absorbs it.
6. Two minutes before the rice is cooked, turn off the heat, add Parmigiano and stir energetically to cream the mixture.
7. Add the shrimp to the rice and add some tablespoons of the previously-prepared garlic, parsley, and oil emulsion. Mix thoroughly, plate, and serve.

Note

- It is best not to cook the frozen shrimp more than 5 minutes, or else they become mushy.