



GREAT PERFORMANCES

Butternut Squash Farrotto, Braised Radicchio, Spiced Pumpkin Seeds

Serves Four
By Georgette Farkas

Equipment

2 full size sheet trays	Aluminum Foil or Parchment Paper
Small Sauce pan	Paper
Heavy Bottomed Saucepan	Measuring cup

Ingredients

1 cup	Butternut Squash, peeled, upper section sliced in ¼ "slices, remainder in small cubes
1 cup	Farro
1 cup	Onion, roughly chopped
2 cloves	Garlic, roughly chopped
2 sprigs	Thyme
2 sprigs	Sage
	Radicchio, halved and thinly sliced
1/3 cup, approx.	Olive oil
1/4 cup	White wine
	Vegetable stock
	Parmesan, grated
	Pumpkin seeds
½ cup	Allspice
1 tsp	Salt and pepper

- Pre-heat oven to 350.
- Line two separate sheet trays with parchment or aluminum foil.
- Place sliced squash on sheet tray and toss in just enough olive oil to coat. Season with salt and pepper, sprig of fresh thyme and sage.
- Bake until squash is cooked through. Will be slightly caramelized around the edges. Remove from oven and set aside.
- On second tray, place pumpkin seeds and dress with 1 tbs. olive oil, allspice, salt and pepper to taste. Bake approximately 10 minutes, or until crisp and very lightly browned. Remove and set aside.
- In a small sauté pan over medium heat add thinly sliced radicchio and sprig of thyme. Cook stirring occasionally, just until radicchio is wilted. Season with salt and pepper to taste and set aside.
- Add 3 tbs. olive oil to a large heavy bottomed saucepan over medium heat. Add onion, cubed squash and garlic and cook stirring until onion is translucent. Add farro and stir until farro is lightly toasted.
- Add white wine and stir until wine is mostly evaporated. Add 1 cup vegetable stock stir occasionally over low flame.
- Continue to add vegetable stock, a little at a time, cooking farro until al dente and the stock is absorbed.
- Return sliced and roasted squash to oven to warm.
- Fold in the wilted radicchio and grated parmesan into farrotto. Garnish with roasted squash slices on top, season with salt and pepper, and serve.