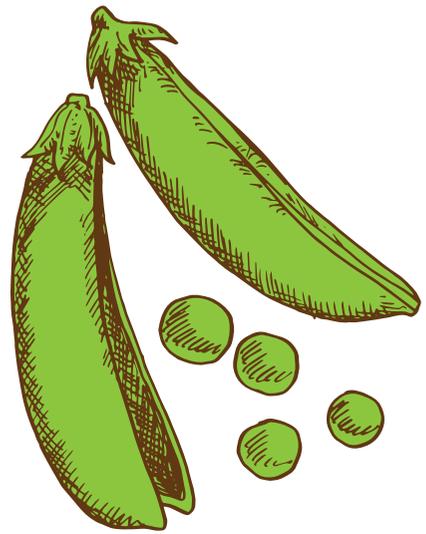


RECIPE

Spring Vegetable Risotto



INGREDIENTS

- 4 cups vegetable or chicken stock
- 1 tablespoon olive oil
- 3 tablespoons butter, divided
- 1 small yellow onion, chopped (about 1/2 cup)
- 1 1/2 cups Arborio rice
- 1/2 cup dry white wine
- 1/4 cup grated hard local cheese
- 1 tablespoon Italian parsley, chopped
- 1 tablespoon chives, chopped
- 1/4 cup shelled English peas
- 1/4 cup sugar snap peas, cut on bias
- 1/4 cup asparagus, cut on bias
- 1 small leek
- 1/2 wild or cultivate mushrooms
- 2 sprigs of fresh thyme
- 1 meyer lemon
- Kosher or Himalayan salt, to taste

Step 1. Clean the mushrooms gently with a brush to remove any excess sand or dirt. Thinly slice the leek cross-wise, rinse and dry thoroughly. Add 1T olive oil to a sauté pan on medium heat, add mushrooms searing for 3-5 minutes until they begin to release moisture. Add leek and turn heat down to medium-low. Sautee until leek is soft, 5 minutes. Add a pinch of salt and leaves of thyme. Set mushrooms aside.

Step 2. Bring a pot of salted water to a boil. Prepare ice water bath by filling a large bowl with ice and water. Add peas to the water removing them with a slotted spoon when they are just cooked through. Immediately place them in ice bath. Next add snap peas to boiling water removing them when they are cooked yet still maintain a crunchy texture. Immediately add them to the ice bath. Lastly add asparagus to boiling water cooking until just tender and immediately add them to ice bath. Drain water and set vegetables aside.

Step 3. Heat stock in a sauce pan, keep warm. In a large wide bottom pot add 2T olive oil and sweat yellow onion for 5-7 minutes on medium heat being careful not to brown, add a pinch of salt. When onion is soft and translucent add rice, stirring to toast for 4-5 minutes. Add white wine, allowing alcohol to evaporate 2-3 minutes. Turn heat to low, while stirring constantly add stock one ladle at a time to rice allowing liquid to fully evaporate before adding next ladle each time. Repeat this until rice is cooked through but still has texture (about 40 minutes).

Step 4. When rice is fully cooked, with heat off add butter and cheese and stir until melted and fully incorporated. Add all the vegetables and mushrooms and season to taste with salt. Add 2t zested meyer lemon peel. Enjoy immediately as a side dish to your favorite meat or as a dish unto itself!
