



Spring Risotto

Ingredients	Yield: 4 Servings			
Extra Virgin Olive Oil	2 Tbsp			
Unsalted Butter	1 oz.			
Yellow Onion, Medium Dice	½ Cup			
Arborio Rice	1 ¼ Cup			
White Cooking Wine	¼ Cup			
Chicken Broth	4 Cups			
White Asparagus, split and blanched	8 each			
Asparagus, split and blanched	8 each			
Baby carrots, split and blanched	8 each			
English Peas, Shelled	1 Cup			
Dried Morel Mushrooms, Soaked, Drained and rinsed	1 Cup			
Red Pearl Onions, Split and Roasted	1 Cup			
Chicken Broth	2 Cup			
Fresh Thyme, Stemmed	1 Tbsp			
Lemon Zest	1 Tbsp			
Parmesan Cheese, Grated	1 Cup			
Unsalted Butter	½ Cup			
Parmesan Cheese, Shaved for Garnish	1 Cup			

Preparation Instructions:

- For the risotto;
1. Over medium heat, heat the olive oil and butter in a medium sauce pot.
 2. Add the onion and sweat for 5 minutes.
 3. Add the rice and cook, stirring, for about 5 minutes. Do not brown.
 4. Add white wine and stir until evaporated.
 5. Add 1 cup of hot chicken broth and cook, stirring, until broth is almost gone. Add another cup of broth and repeat until rice is al dente and about 90% fully cooked. Add more broth if necessary.
 6. Remove from heat and spread on sheet pan lined with parchment paper. Place in cooler and chill completely.
 7. Reserve for service.

- To serve;
1. In sauce pan over medium high heat bring 2 cups of chicken broth to a simmer.
 2. Add 4 cups of cooked risotto and fold gently until heated through. Add parmesan, butter, lemon zest and thyme. and stir vigorously to develop creamy texture.
 3. Gently fold in cooked vegetables. Remove from heat and let stand 30 seconds.
 4. Portion into serving bowls and garnish with shaved parmesan and a drizzle of olive oil.
 5. Serve immediately.

	Brand Name	Product Code #	Amount	
	OIL OLIVE EXTRA VIRGIN	TRIFOGLIO	370868	2 Tbsp
	BUTTER SOLIDS NO SALT AA	COUNTRY CREAM	000112	1 oz.
	RICE ARBORIO SUPERFINE	ROLAND	331120	1/2 Cup
	WINE COOKING SAUTERNE	REGINA	305400	1 1/4 Cup
	ONION YELLOW JUMBO	MARKON	097504	1/4 Cup
	BROTH CHICKEN	KATYS KITCHEN	289336	4 Cups
	ASPARAGUS WHITE	FRESH	097033	8 each
	ASPARAGUS STD/LG GREEN	MARKON	097032	8 each
	CARROT BABY PEELED PETITE	FRESH	097096	8 each
	PEAS ENGLISH	FRESH	097543	1 Cup
	MUSHROOM MOREL DRIED	FRESH	097417	1 Cup
	ONION PEARL RED PEELED	FRESH	097911	1 Cup
	BROTH CHICKEN	KATYS KITCHEN	289336	2 Cup
	HERB THYME FRESH	FRESH	097302	1 Tbsp
	LEMON CHOICE CALIFORNIA	FRESH	096185	1 Tbsp
	CHSE PARM REGGIANO	ZERTO	019102	1 Cup
	BUTTER SOLIDS NO SALT AA	COUNTRY CREAM	000112	1/2 Cup
	CHSE PARM REGGIANO	ZERTO	019102	1 Cup