

## SPRING PEA AND MINT RISOTTO WITH CRISPY PARMESAN

PAIRED WITH 2018 CABERNET FRANC | YIELDS 4 PORTIONS

### INGREDIENTS

1 cup Parmesan Cheese, grated  
1 Tbsp Olive Oil  
½ cup Yellow Onion, diced  
½ cup Arborio Rice  
1 cup White Wine  
4 cups Vegetable Stock  
1 cup Spring Peas, shelled and pureed

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½ cup Parmesan Cheese, grated  
4 Tbsp Butter, cut in small pieces  
4 Tbsp Mint, fresh, minced  
1 Tbsp fresh Parsley, chopped  
To taste Salt and Pepper

### METHOD

1. Preheat oven to 350 °F.
2. Using a sheet pan with parchment paper, spread the grated parmesan out into a very thin layer.
3. Place in the oven and cook until the cheese is melted and slightly brown.
4. Remove from oven and allow to cool completely before breaking into pieces. Set aside.
5. Heat the butter and olive oil in a heavy sauté pan.
6. Add the onion and cook until clear (do not brown).
7. Add the rice and cook until it browns slightly and has absorbed the oil about 3 minutes.
8. Add the wine and stir until absorbed then begin adding the hot stock 1 cup at a time. Stirring constantly until absorbed before adding additional stock to the rice. This process will take 20 minutes or so. Use as much stock as needed to reach the proper consistency.
9. When the rice is almost al dente (to the tooth – tender with a firm center), add the pea puree and peas then stir until heated/cooked.
10. Remove the pan from the heat and add the cheese, butter, mint and parsley. Season with salt and pepper. Garnish and serve immediately.