



 **MAY 2014 CELLAR CLUB** 

SPRING PEA AND MINT RISOTTO WITH GRANA PADANO

PAIRED WITH 2012 JOIE DE VIVRE, YIELD: 4 PORTIONS

INGREDIENTS:

1 TABLESPOON OLIVE OIL
1/2 CUP YELLOW ONION, DICED
1/2 CUP ARBORIO RICE
1 CUP WHITE WINE
4 CUPS VEGETABLE STOCK
1 CUP SPRING PEAS, SHELLED AND PUREED
1 CUP SPRING PEAS, SHELLED
1/2 CUP GRANA PADANO CHEESE, GRATED
4 TABLESPOONS BUTTER, CUT IN SMALL PIECES
4 TABLESPOONS MINT, FRESH, MINCED
1 TABLESPOONS FRESH PARSLEY, CHOPPED
SALT AND PEPPER TO TASTE

METHOD:

1. *Heat the butter and olive oil in a heavy sauté pan.*
2. *Add the onion and cook until clear (do not brown).*
3. *Add the rice and cook until it browns slightly and has absorbed the oil about 3 minutes.*
4. *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.*
5. *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.*
6. *Remove the pan from the heat and add the cheese, butter, mint and parsley. Season with salt and pepper. Garnish and serve immediately.*

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio

WINECOUNTRYCOOKINGSTUDIO.COM