

Sweet Pea Risotto with Prosciutto + Herbed Chevre

Serves 8

INGREDIENTS

For the Risotto:

2 tbsp olive oil
1 medium yellow onion, cut into small dice
3 cloves of garlic, finely diced
1½ cups Arborio rice
½ cup white wine
5 cups chicken stock
1 1/2 cups grated Parmesan
¼ cup unsalted butter

1 cup sweet peas, blanched
¼ cup chopped basil
¼ cup unsalted butter
1 tsp lemon juice

125 gram prosciutto, sliced lengthwise in ¼ inch strips
Salt + Pepper to taste

For the Herbed Chevre:

1/2 cup goat cheese

1 tbsp each:
chives, basil, tarragon, parsley
chopped very finely
1 tsp fresh thyme, chopped very finely
salt & pepper to taste

Pea shoots for garnish

METHOD

1. In a medium sauce pot, heat the olive oil and add onion. Season generously with salt. Add the garlic once onion has begun to cook, and cook until both are soft. Add the arborio rice, and sauté until you hear the rice beginning to pop.
2. Add the white wine, and allow to reduce. Add 2 cups of stock at the beginning, and ½ cup at a time thereafter, waiting until all liquid is absorbed before adding the next. Continue to add the chicken stock until the rice becomes tender but stop before it becomes mushy.
3. Blanch peas in boiling salted water for 30 seconds. Remove from the boiling water, and put in a bowl of ice water. Strain out peas, and set aside.
4. Chop all herbs very finely, and mix with the goat cheese until well combined. Set aside for garnish.
5. Melt butter in a small saucepan, and add lemon juice. Add in chopped basil, and add salt & pepper to taste. Add in peas to warm through.
6. When the rice is cooked to desired doneness, add butter and parmesan, and mix well. Stir in prosciutto. Fold in peas, and basil. Season to taste. Garnish with pea shoots, and a small silver scoop of herbed chevre.