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| SPRING VEGETABLE RISOTTO | | | | | NOTES: Ramps are a form of foraged wild leek.  - please only use and source responsibly - have a pungent yet delicate flavour between leek and garlic – yet shaped like and resemble a scallion - bulbs (white part) are more fibrous and can be pickled and sauteed – or sliced very thin  -- green shoots or stems can be sliced very thin – via chiffonade |
| **Amt** | **Ingredient** | **Prep** | **TOOLS REQUIRED** | |
| 3 cup | *Veg/Chx Stock* |  | Chef knife | Spatula |
| 3 cup | *Water* |  | Cutt board | Blanch pot |
| 1 cup | *Leek* | Fine Dice | Mandolin | Stock pot |
| ½ cup | *Carrot* | 1/8” dice | Strainer | Risotto pot |
| ½ cup | *Celery* | 1/8” dice | Ice bath | peeler |
| ¼ cup | *Butter* |  |  |  |
| ½ cup | *DRY White Wine* |  |  |  |
| 1 cup | *Arborio Rice* |  |  |  |
| ¾ cup | *Butter* |  |  |  |
| ½ cup | *Parmesan* |  |  |  |
| **VEGETABLE GARNISH** | | |  |  |
| ½ cup | *Peas* | Blanched |  |  |
| ½ bu | *Asparagus* | Blanched |  |  |
| ¼ pt | *Cherry tomato* | ¼’d |  |  |
| 12-24 | *Ramps* | Clean/chop |  |  |
| t/t | *Fresh Herbs* | Picked |  |  |
| **METHODOLOGY**  **VEGETABLE PREP**   * Rinse, finely dice leek – peel dice carrot and celery * Pre-blanch/shock peas in well salted water * Trim/cut ramps – bulbs thin – greens via chiffonade * Cut base off of asparagus – blanch in boiling water 45 to 90 seconds then shock in an ice bath to refresh and cool – drain completely – then trim into bite sized pieces   **RISOTTO PREP**   * In pot #1, start heating stock and water (combined) * In pot #2, start heating butter, add leeks, carrot, celery, shallot, cook till sweated/translucent approximately 3-4mins * Add rice – coat in onions/fat – coat/heat through * Add wine (will sizzle right away) then warm stock – continue adding stock in stages, adding judiciously; and stirring minimally * Once desired consistency and texture is achieved stop adding water; and start incorporating butter and parmesan – stirring as added * In frying pan, reheat vegetables in butter * Serve in pre-heated shallow bowls – garnish with pepper * Plate rice; garnish with pesto then fresh veg; finishing with parmesan/chive | | | | | |