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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
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