



The Spring Palate

LOMBARDI'S LOVE LANE MARKET

mangia bene | vive bene



ASPARAGUS RISOTTO

Celebrate spring with this classic Italian risotto dish.

The gradual addition of hot liquid is the key to getting the rice to release its starch, yielding the creamiest risotto. Finish with fresh lemon zest to enhance and brighten the seasonal flavors.

INGREDIENTS:

1 yellow onion, finely chopped
1/4 cup extra virgin olive oil
1 garlic clove, minced
2 cups arborio rice
1/3 cup dry white wine
6 cups vegetable or chicken broth
1/4 cup Parmigiano Reggiano, grated

1 bunch ramps, cleaned, cut into 1/4-inch pieces, leaving green tops intact (you can also use leeks or scallions)
1 bunch green asparagus, trimmed, peeled, cut into 1-inch pieces
1/4 cup petite peas
Salt and pepper to taste
Fresh Parmigiano Reggiano to garnish

PREPARATION:

Heat the broth over low heat.

Over medium heat, sauté the onion in olive oil, until translucent. Add the garlic. Continue stirring for another minute. Add the rice, stirring until the grains become translucent. Add the white wine.

Once the wine is absorbed, add a cup of the warm broth, continually stirring. As the rice absorbs the broth, continue adding a cup of broth at a time, constantly stirring until the rice is *al dente* (approximately 30 minutes).

Incorporate the 1/4 cup of Parmigiano Reggiano, ramps, asparagus, peas, and salt and pepper to taste. Stir for 1 to 2 minutes until the green tops of the ramps are wilted, and the asparagus and the peas are cooked, yet still crisp.

Transfer to individual bowls or one large serving dish. Garnish with shavings of fresh Parmigiano Reggiano and drizzle with your favorite extra virgin olive oil. Serve immediately. *Serves 4.*

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