

Sweet Pea Risotto with tarragon and Sweet Shrimp

Category: Appetizer (Serves 10)

Ingredients:

- 3 ³/₄ quarts vegetable stock
- 1/3 cup unsalted butter (to saute shrimp)
- 5/8 cup onion, finely chopped
- 1 ¹/₄ bunches tarragon, chopped
- 30 tarragon leaves for garnish (optional)
- 2 ¹/₂ cups arborio rice superfino
- ³/₄ cup white wine
- 1 ¹/₄ cup sweet pea puree
- 40 small shrimp, peeled & deveined
- 2 ¹/₂ TBSPS freshly grated parmesan cheese
- 2 ¹/₂ TBSPS unsalted butter (to finish the risotto)
- 2 ¹/₂ TBSPS olive oil
- Sea salt to taste
- Freshly ground white pepper to taste



Preparation:

In large saucepan, “sweat” onions in butter until translucent. Stir in risotto for 3 minutes to coat. Add white wine and stir until wine is absorbed into the rice. Add 1/3 of the stock and stir constantly until liquid is completely absorbed. Repeat this step with the second and third portions of the stock, allowing liquid to be absorbed each time (approximately 15 minutes). Set aside.

Season shrimp with salt & pepper and saute in butter. Keep warm.

To serve: Add sweet pea puree to risotto and stir to incorporate. Stir in parmesan, butter, chopped tarragon, and olive oil. Season with salt & pepper. If too thick, thin with vegetable stock. Spoon risotto into bowl and garnish with shrimp and tarragon leaves.