



ASPARAGUS AND SHRIMP RISOTTO

Ingredients

- 1 Pound green asparagus
- 1 Pound of shrimp peeled and deveined
- 1 small onion
- 2 cloves garlic
- 4 cups of stock chicken or vegetables
- 1 lemon
- 3 oz. Parmigianino
- 4 tablespoon of butter
- 2 cups of Arborio rice
- 1 cup of dry white wine/ Pinot Grigio
- Few sprigs of basil
- Salt (sea salt fine)
- White pepper (fresh ground preferred)

Directions

Rinse Asparagus discard the ½-inch woody ends and peel the end 4 inches cut the peeled section and blend well in a blender with 1 cup of the stock and set aside. Cut of the tips (about 1 inch) and reserve for later. Cut the rest in ½-inch pieces. Peel onion and garlic chop both finely. Heat 3 cups of the stock to a simmer.

Grate off a thin layer of lemon zest (avoid getting any white "pith" which imparts a bitter taste). Lemon Zest should be in fine stripes: if not, chop. Add fresh Grated Parmesan cheese.

In another pot, melt half the butter and briefly sauté onion, garlic, and asparagus pieces {but not tips} while stirring. Add rice and stir until grains are shiny.

Add wine and the blended asparagus mixture and let evaporate, over high heat while stirring. Then add 1 ladle hot stock and switch risotto pot to medium heat. Keep stirring diligently while gradually adding stock one ladle at a time. Let liquid incorporate each time before adding the next. After 10 min. Add the asparagus tips and after another 10 minutes, do a taste test then add the shrimp. When risotto is creamy and grains are firm yet tender, it's ready for the next step.

Reduce heat to a simmer. Remove basil leaves from stems and cut into narrow strips. Add Parmigianino cheese, lemon zest, basil strips and remaining butter to the pot and fold in until the cheese has melted in the hot rice mixtures. Salt and pepper to taste and serve. Buon Appetito!!!

