



Spring Asparagus Risotto

With Mascarpone, Parmigianino Regina and crispy trumpet mushrooms
(Serves 8)

For the asparagus butter:

1 oz. extra virgin olive oil
2 bun. Green asparagus, peeled (save the peelings) blanch the asparagus spears, and slice on a bias and reserve
1 cup spinach leaves (raw)
2 shallot, sliced
2 sprig fresh dill
½ cup chicken broth
4 oz. sweet butter
Kosher salt and black pepper

- In a medium sauce pot over medium high heat place the olive oil, add the shallot and cook until tender, add the asparagus peelings, season and cook a few minutes more.
- Add the dill, spinach and broth, as soon as the spinach is wilted; using a handheld immersion blender incorporate the butter to create an emulsified sauce, check the seasoning and pass through a fine sieve.

For the Risotto:

2 oz. extra virgin olive oil
1 lb. Arborio rive
1 cup dry white wine (Chardonnay)
½ small white onion, finely diced
2 clove garlic minced
2 oz. butter
½ cup grated Parmigiano cheese
½ cup mascarpone cheese
Kosher salt and black pepper
2 quarts boiling water

- In a large sauce pot over medium heat place the oil then add the garlic and onions season with salt and pepper and cook until onions are translucent add the rice and stir until each grain has been coated with the oil.
- Add the wine and stir until it has been absorbed.
- Begin adding the boiling water incrementally a cup at a time to the rice and stir until the liquid has been absorbed, taking care not to over saturate the rice.

- Continue adding the water and seasoning to the rice as you stir, the rice should become creamy.
- When a desired “al dente” doneness of the rice is achieved (about 20-25 minutes) stir in the butter and cheeses, finish with the sliced blanched asparagus and enough asparagus butter to create a brightly colored and creamy mixture.
- Mixture should be a light green.