

LEMONY RISOTTO WITH ASPARAGUS



Serves 4

Ingredients

- 1 pound large asparagus, trimmed
- 4 cups chicken or vegetable broth
- 1 small onion, finely chopped
- 1 garlic clove, chopped
- 1 cup Arborio rice
- 1 cup white wine
- 1 lemon, zested and juiced, separated
- 2 tablespoons chopped parsley
- $\frac{3}{4}$ cup grated Parmesan cheese
- 2 tablespoons unsalted butter

Directions

Bring a large pot of water to a boil. Add salt and return to boil. Place asparagus in boiling water and cook until al dente, about 3 minutes. Remove asparagus and immediately place in an ice bath to stop the cooking. When thoroughly chilled, drain asparagus. Chop into 1 inch pieces. Set aside.

Heat stock in a medium saucepan and keep warm.

Coat a large saucepan generously with olive oil and add the onions; season with salt and bring to medium heat. Cook onions, stirring frequently, until soft and aromatic, 8 - 10 minutes. Add garlic and cook for 1 - 2 minutes more.

Add the rice to the onions and stir; toast the rice for 2 to 3 minutes, stirring frequently. Add the wine and cook, stirring frequently, until fully absorbed.

Add enough hot broth to cover the rice, about 1 cup. Season with salt and taste the liquid. Stir frequently until all the stock has been absorbed; repeat this process, adding more hot stock to cover the rice and stirring until absorbed.

With the final batch of stock, add the lemon juice and zest. Add asparagus and stir. When this has been absorbed, taste a couple of grains; the rice should feel cooked but still have a little bite to it, and it should look loose and creamy (add another ladle or two of stock if the rice has tightened up).

Remove pan from heat and add the Parmesan cheese, butter and parsley, whipping the risotto vigorously until well combined. Serve immediately. Enjoy with a chilled bottle of Lula Cellars Chardonnay.

Lula