

Cooking at Riegelmann's

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Risotto with Ham & Peas

- 2 tablespoons olive oil
- 4 tablespoons butter, divided
- 1/3 cup finely chopped onion (about 1/2 medium)
- 1 1/2 cups arborio rice
- 1/2 cup dry white wine
- 4 cups low sodium chicken or vegetable broth, kept warm
- 1 cup shelled baby peas
- 1 cup finely diced ham (about 4 ounces)
- 1/2 cup grated parmesan cheese
- 1 tablespoon grated lemon zest
- 2 tablespoons finely chopped basil leaves
- Kosher salt and freshly ground black pepper

1. Place the olive oil and half the butter in a heavy bottomed saucepan and heat until sizzling over medium heat. Add the onion, and cook until translucent, stirring often, about 5 minutes. Add the rice, and stir to coat the rice completely with the oil mixture. Cook for an additional 3 minutes, stirring often.

2. Add the wine to the pot, stir to mix, and continue to cook over medium heat until the wine has been absorbed. Add a ladleful of warm broth and continue to cook, stirring constantly. As each addition of broth has been absorbed, add another, stirring constantly until the rice is just slightly firm to the bite, about 20 minutes.

3. With the last addition of broth, add the peas, ham, lemon zest, and basil. Stir to mix, and season with salt and pepper to taste. Cook another 5 minutes, then remove from the heat. Stir in the remaining 2 tablespoons of butter and the parmesan cheese, and stir until the cheese has completely melted into the rice. Serve immediately on hot plates.