



I love fresh peas. It signals that Spring is here! This is a great appetizer or it can be served as an entrée. It takes advantage of the fresh peas and the Gremolata really brings out the flavor in the shrimp. Enjoy!

James Clary

Risotto with Shrimp and Spring Peas

1 cup Fresh Spring Peas-hulled and blanched (see below)

2 cups cooked shrimp, diced

4 T. butter

½ cup minced shallot

1 garlic clove, minced

4 cups fish stock or boullion

1 cup white wine

1 ½ cups Arborio Rice

½ cup cream

½ cup diced tomato

3 T. Gremolata (minced parsley, lemon zest, garlic-combined)

¼ cup finely grated Parmesan Reggiano

Kosher salt and pepper mix

If you can get fresh peas at the Farmer's Market, do so! They are wonderful. To blanch, place peas in boiling water for one minute; then immediately plunge in ice water. Drain well and refrigerate.

Melt 3 T. butter in heavy medium saucepan over medium-low heat. Add shallots and garlic and cook until translucent, stirring occasionally. Add rice to mixture and sauté for about 5 minutes, stirring constantly. Do not let rice brown. Begin to add a little fish stock and white wine stirring constantly. After each addition, reduce until liquid is absorbed. Continue this process until rice is about 75% done. You will know this by tasting; the rice is no longer crunchy, but still very chewy. At this point, remove the rice and pour onto cookie sheet to cool.

When ready to serve, sauté tomato and peas in a little olive oil a small saucepan.

Add rice and begin adding liquid, using the same process as before. Add cream and Parmesan and continue to cook until desired consistency is reached.