

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Spring Shrimp Risotto

(Serves 4)

Shrimp Ingredients

1 lb. jumbo shrimp deveined and shelled
1 leek, sliced diagonally about ½ inch slices, white part only
6 small bulb spring onions. Bulbs only, reserve green parts for plating
1 cup seafood broth
1 cup white wine or water
Salt and pepper

Risotto Ingredients

1 cup risotto rice
Seafood broth
White wine
½ cup white onion diced fine
1 tbsp. extra virgin olive oil (EVOO)
1 tbsp. unsalted butter

Mix Greens Topping

6 stalks asparagus, blanched and chilled
Greens from the spring onions used with shrimp
¼ lb. arugula

Gastrique Ingredients

½ cup fresh basil
½ cup fresh mint
2 tbsp. verjus
2 tbsp. honey
¼ cup extra virgin olive oil

Shrimp Directions

Place everything in shallow baking pan, cover with foil and place in 350°F oven for about 25 minutes. Check to make sure shrimp are cooked.

Risotto Directions

Melt butter and EVOO in saucepan, add onion and sauté for 3 minutes. Add risotto and sauté until white. Start adding stock 2 cups at a time to start (low heat). Once liquid is absorbed add 1 cup white wine. Then slowly add more stock until rice is done, approximately 30 minutes.

Mixed Greens Topping

Using a mandolin or peeler, strip the asparagus and green onions into ribbons. Add to arugula and toss well.

Plating

To assemble, place risotto in shallow bowl. Spoon shrimp with some of the spring onion bulbs and leeks around the risotto. Place mixed greens on top of risotto and drizzle with the gastrique. Add a sprinkle of crisped pancetta if you like and enjoy with our awesome Chardonnay!