



## **Risotto Primavera**

*Serves 6 as a starter or side dish*

### **Ingredients**

1½ quarts homemade chicken broth  
¼ tsp. high quality saffron threads  
1 tablespoon extra-virgin olive oil  
4 oz. thick-sliced prosciutto, cut into 1/4" dice  
3 tablespoons unsalted butter  
1 medium onion, chopped finely  
1 medium leek, cleaned and sliced ¼"  
¾ teaspoon kosher salt  
¾ cup Pinot Grigio, or other dry white wine  
1½ cups Arborio or Carnaroli rice  
1 bag organic baby spinach leaves  
1 bunch thin or medium asparagus spears (about 1 lb.)  
1 cup parmigiano reggiano, freshly grated

### **Method**

In a saucepan, warm the chicken broth and keep on a low flame.

In a small sauté pan, heat the saffron threads over medium-low heat until fragrant and dry. Be careful not to burn. Transfer the saffron to a small bowl and crush as finely as possible with the back of a small spoon. Add the oil to the bowl and stir to mix in all the saffron. Set aside.

In a large, heavy casserole dish or pot on medium heat, melt the butter and, when the foaming subsides, add the chopped prosciutto, leek and onion. Sprinkle with the salt, stir, cover, and cook over medium low heat, stirring occasionally, about ten minutes or until the onion is translucent and softened. Do not brown the mixture.

Raise the heat to medium, add the saffron oil and the rice, and cook and stir two minutes. Pour in the wine, stir, and cook until it is nearly evaporated. Then start adding the warm broth a ladleful (¾ cup) at a time, stirring after each addition and allowing the mixture to simmer down until it is nearly evaporated before adding more broth. Cook this way for about 20 minutes, or until the rice is quite chewy but not raw.

Meanwhile, wash and spin-dry the spinach. Coarsely chop if the leaves are large. Wash the asparagus and snap off the tough ends where they naturally break. Cut off the tips of the spears about 1 1/2" from the top and set aside. Cut the rest of the spears into 1/2" pieces.

Add another ladleful of broth to the risotto and add the asparagus spears (not the tips). Simmer five minutes, stirring. Add one more ladleful of broth along with the spinach and the asparagus tips, then simmer until most of the broth has been absorbed and the asparagus is just tender. Taste and adjust seasoning. Remove from the heat, stir in half the parmesan cheese, and serve the risotto in shallow bowls, passing the remaining cheese.