

Asparagus Risotto By James Brock

Serves 4

Ingredients:

- 1 pound asparagus, washed, ends trimmed, and cut into 1-inch diagonal pieces
- 6 cups strong chicken broth (canned is fine)
- 3 tablespoons extra-virgin olive oil
- $\frac{3}{4}$ cup chopped onion
- 1 $\frac{1}{2}$ cups Arborio rice
- $\frac{1}{2}$ cup dry white wine
- 6 tablespoons unsalted butter
- $\frac{1}{2}$ cup grated Parmesan

Chantal Items Needed:

- *Induction 21 Steel*[®] 6 qt. Casserole
- *Copper Fusion*[®] Risotto Pan
- *Copper Fusion*[®] 6 qt. Casserole



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Directions:

In the Induction 21 Steel Casserole (6 quart), bring salted water to a boil; add asparagus pieces and cook for 2 minutes. Rinse asparagus under cold water to stop cooking. Drain well and set aside.

Simmer chicken broth in another large pot, such as the Copper Fusion 6-quart Casserole, then reduce heat. keep hot.

In your Copper Fusion Risotto Pan, heat olive oil over medium heat. Add chopped onion and sauté until the onion begins to soften. Do not brown. Next, add the Arborio and stir thoroughly, about 4 minutes, making sure to coat each grain with oil. Pour in wine and cook until liquid evaporates (this is my favorite part of cooking risotto, because the scent is now sublime ... be sure to savor it).

Stir again, then begin adding broth, about one cup at a time, allowing the liquid to almost completely evaporate before adding another cup. (I use a ladle.) After about 20 minutes, check the rice; it should be cooked through but in no way nearing mushy. It should have a bite to it.

Next, add the asparagus and stir gently to mix ingredients. Then, add the butter and stir in the cheese, and season the dish with salt and pepper. I take the risotto pan to the table — it makes a beautiful serving dish — and wow my dinner guests. **A final grace note:** garnish each bowl of risotto with the parsley and some saved Parmesan.

Bon appétit!