

Ingredients for Lemon Pea Arancini

3 lemons → zested and juiced
1 shallot → finely chopped
2 cloves garlic → finely chopped
1 cup frozen peas → blended until smooth
2 cups parmesan cheese → grated
1/4 cup butter
1/4 cup white wine
2 cups Arborio rice
1/2 cup olive oil
12 cups chicken broth or water
2 cups of vegetable oil
1 cup all purpose flour
2 farm fresh eggs → whisked
1 cup bread crumbs

Le Cuvier

Step 1

Bring chicken broth to a simmer in a medium pot. Keep at a simmer, covered, over low heat.

Step 2

Heat the olive oil and 2 tbsp. butter over medium heat in a heavy-bottomed 8-qt. pot. Add shallot, garlic and sauté, stirring occasionally, until translucent and beginning to turn golden, about 10 minutes. Add rice and sauté, stirring constantly, until just the edges of the grains look translucent, about 3 minutes.

Step 3

Add wine and 1/4 cup white wine, lemon zest and juice, salt and cook, stirring, until wine is completely absorbed by rice. Add about 1/2 cup hot broth to rice and cook, stirring constantly, until broth is completely absorbed by rice; reduce heat to medium-low if mixture starts to boil. Continue adding broth 1/2 cup at a time, stirring until each addition is absorbed before adding the next, until rice is just tender to the bite (15 to 30 minutes; you will have broth left over). Keep rice at a constant simmer.

Step 4

Remove rice from heat and stir in parmesan, pepper, blended peas, and salt to taste. For a looser risotto, stir in 1 to 2 cups remaining broth. Serve immediately, with more parmesan on the side for sprinkling as risotto, or deep fry for arancini (please see step 5)

Step 5

Portion into desired arancini ball size, roll into flour, then into whisked egg mixture, and finish rolling into the bread crumbs.

Deep fry in vegetable oil until golden brown at 375 degrees F and serve warm

Optional: finish with sea salt

presented by → *Chef John Menges*



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paired with Le Cuvier's 2014 Chrysos

