

Risotto with Peas, Lemon, and Crispy Prosciutto

Ingredients

- 3 cups unsalted chicken broth
- 4 slices of prosciutto di Parma
- 1 tsp olive oil
- 4 Tbsp unsalted butter, divided
- 1 Tbsp extra-virgin olive oil
- 2 shallots finely minced, about ½ cup
- 1 cup Arborio rice
- ½ cup dry white wine
- 1½ cups freshly shelled peas or frozen peas (thawed)
- 1 lemon, zest and juice
- ¼ cup fresh mint leaves, roughly chopped
- 3 Tbsp grated Parmigiano Reggiano cheese
- 2 Tbsp unsalted butter
- Fresh mint leaves roughly chopped for a garnish
- Freshly ground pepper to taste



Preparation

1. Bring the broth to a simmer in a large saucepan, reduce the heat, and keep warm
2. Heat a teaspoon of oil in a large nonstick skillet and fry the prosciutto until crisp
3. Transfer to a paper towel
4. When cool, crumble and set aside
5. Heat two tablespoons of butter and remaining tablespoon of oil in a large sauté pan
6. Add the shallots and cook until lightly browned
7. Add the rice and sauté for 1-2 minutes to coat with the fat
8. Stir in the wine and cook until it evaporates, continually stirring the rice
9. Add ½ cup of simmering broth, stirring slowly until nearly absorbed
10. Stir in another ½ cup of broth and repeat until the rice absorbs the broth
11. When the risotto is almost done, and before adding the last ½ cup of broth, stir in the peas, lemon juice, and zest
12. Stir in remaining ½ cup broth and cook for 3-4 minutes
13. Vigorously mix in the cheese and remaining 2 tablespoons of butter
14. The risotto is done when the rice is tender but al dente, firm to the bite
15. Serve immediately in warm bowls topped and garnished with chopped mint and crispy prosciutto