

Asparagus Risotto - Risotto agli Asparagi

1 pound asparagus

1/2 a small onion, finely sliced

1 1/2 cups short-grained rice (Arborio)

1/4 cup olive oil + 2 tablespoons butter

1/3 cup dry white wine, warmed

1 cup grated Parmigianino

The water the asparagus was cooked in, Chicken or Vegetable broth to make 1 quart, simmering

Salt and white pepper

Preparation:

Clean and boil the asparagus for a few minutes or until a fork easily penetrates the tip of a spear. remove the asparagus from the water. Trim the tips from the stalks and set them aside. Cut the remaining green part of the stalks into one-inch lengths and set them aside too.

Sauté the onion in oil, and when it's translucent, next, stir in the rice and sauté, stirring, until the grains have turned translucent, 5-7 minutes. Stir in the warmed wine and cook until it has evaporated. Then add the one-inch lengths of green asparagus stem to the rice, and begin stirring in the liquid, a ladle full at a time. Continue adding liquid, and when the rice is almost done, stir in half the reserved tips. Check seasoning and continue cooking the rice till its al dente. Turn off the heat and stir in the remaining butter and half the grated cheese. Let the risotto stand covered for two minutes, then transfer it to a serving dish and garnish it with the remaining tips. Sprinkle the remaining grated cheese over it and serve.

Serves four to six: