

Lemon Risotto w/ Trumpet Mushroom "Scallops"

Paired with Pinot Grigio 2018

Ingredients

Trumpet Mushroom Scallops

- 1 tbs. extra-virgin olive oil
- 5 trumpet mushrooms, sliced into ½ inch rounds
- ¼ tsp. sea salt
- 1 tsp. balsamic vinegar
- Freshly ground pepper

Risotto

- 1 tbs. extra-virgin olive oil
- 2 cups chopped leeks, white and light green parts only, rinse well
- ¼ tsp. sea salt, plus more to taste
- Freshly ground pepper
- 2 garlic cloves, minced
- ½ cup uncooked Arborio rice, rinsed

- ½ cup Pinot Grigio
- 4 cups vegetable broth at room temperature
- ½ cup fresh or frozen peas
- ¼ cup freshly grated parmesan or pecorino cheese, plus more for serving
- 2 tsp. lemon zest, half reserved for garnish
- 1 tbs. fresh lemon juice
- ¼ cup chopped fresh mixed herbs (parsley, basil, and/or tarragon), some reserved for garnish
- 2 tbs. chopped chives, half reserved for garnish

Preparation

1. **Make the trumpet mushroom scallops:** Heat the olive oil in a large cast-iron skillet. Add the mushrooms, salt, and several grinds of black pepper and toss to coat. Cook for 15 minutes, tossing only occasionally, so that the mushrooms sear against the heat of the pan. Remove the pan from the heat, stir in the balsamic vinegar, and set aside.
2. **Make the risotto:** Heat the olive oil in a large skillet over medium heat. Add the leeks and season with the salt and a few grinds of pepper. Cook for 4 to 5 min or until soft. Add the garlic and stir to incorporate. Stir in the rice and let cook for 1 minute. Stir in the wine and cook for another 1 to 2 min, or until all the wine cooks down.
3. Add the broth, ¾ cup at a time, stirring continuously between each addition. Allow each addition of broth to be absorbed by the rice before adding the next. Cook until the rice is al dente. The risotto should be soft and creamy. Stir in the peas and cook until warmed through. Stir in the cheese 1 tsp of the lemon zest, the lemon juice, mixed herbs, and chives.
4. Season to taste and serve with mushrooms on top. Garnish with reserved lemon zest, mixed herbs, and chives. Serve with additional grated cheese, if desired.