

## *Garden Pea & Mint Risotto, Fresh Lobster & Sliced Black Truffle*

*ANDREW PELLER SIGNATURE SERIES SAUVIGNON BLANC 2012 (PLATINUM AWARD WINNER)*

### *Ingredients:*

#### *Garden Pea Puree*

- *1 cup of frozen garden peas*
- *½ shallot finely chopped*
- *¼ cup vegetable stock*
- *1 tbsp butter*

#### *Risotto*

- *1 ½ cups of risotto rice*
- *2 shallots finely chopped*
- *½ clove of garlic finely chopped*
- *1 tbsp butter*
- *1 cup of garden peas*
- *1 cup of garden pea puree (see above recipe)*
- *½ cup of cooked diced lobster meat*
- *1 tbsp sliced black truffle*
- *2 cups of vegetable stock*
- *½ cup goat cheese*
- *1 tbsp of fresh mint*
- *¼ cup parmesan cheese*
- *¼ cup whipped 35% cream*

### *Method:*

#### *Garden Pea Puree*

*Melt the butter in a pan over medium heat. Add the shallots and saute without colour for 2 minutes. Add in the thawed frozen peas, vegetable stock and puree in a blender. Chill and set a side.*

#### *Risotto:*

*Melt the butter in a pot over medium heat. Add the shallots, garlic and saute without colour for 2 minutes. Then add the risotto rice and stir for 30 seconds to coat the rice, add ½ cup of vegetable stock and continue to stir. When the stock is absorbed add another ½ cup of vegetable stock, again simmer and stir until the stock is absorbed. Continue to slowly add the stock, once the rice is just cooked add the garden pea puree, garden peas, lobster meat, tarragon, sliced black truffle, parmesan cheese and goat cheese. Turn the heat down low and allow all the ingredients to warm through. Finish with a the whipped cream and season with salt, pepper. Serve immediately, make 3 to 4 portions.*

Recipe by Jason Parsons



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