

## Spring Vegetable Risotto Recipe

*Fresh, vibrant, and surprisingly simple*

**Serves:** 4

**Total Time:** ~30 minutes

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### Ingredients:

- 1 tbsp olive oil
  - 1 tbsp butter (plus 1 tsp for finishing)
  - 1 shallot, finely chopped
  - 2 garlic cloves, minced
  - 1 cup Arborio rice
  - ½ cup dry white wine
  - 4 cups warm vegetable broth
  - 1 cup asparagus, chopped
  - ½ cup peas (fresh or frozen)
  - ⅓ cup grated Parmesan cheese
  - Zest of ½ lemon
  - Fresh herbs (chopped parsley, chives, or tarragon)
  - Salt & pepper, to taste
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### Step-by-Step Instructions

*(Using the Thermador CIT36YWBB Induction Cooktop)*

#### **1 Sauté Aromatics**

In a wide, heavy-bottomed skillet or sauté pan, heat olive oil and butter over **medium heat**. Sauté shallots and garlic for 2–3 minutes until soft and fragrant.

#### **2 Toast the Rice**

Add Arborio rice and stir continuously for about **2 minutes**, allowing it to gently toast. This step helps lock in texture and flavor.

### **3 Deglaze with Wine**

Pour in the white wine and stir until it evaporates—this adds brightness and depth to the dish.

### **4 Gradually Add Broth**

Begin adding warm broth **½ cup at a time**, stirring constantly. Let each addition absorb before adding more. The **Thermador's precision heat control** ensures you maintain the perfect gentle simmer throughout.

### **5 Add Spring Vegetables**

After about 15 minutes, when the rice is nearly al dente, fold in asparagus, peas, and a final teaspoon of butter. Cook for another 3–5 minutes, just until vegetables are tender and vibrant.

### **6 Finish & Serve**

Turn off heat. Stir in Parmesan, lemon zest, and fresh herbs. Season to taste. Plate immediately and garnish with more herbs or cheese, if desired.

 *Serve with a crisp glass of Sauvignon Blanc and a simple arugula salad for a spring-perfect meal.*