



## ASPARAGUS, BROAD BEAN, PEA AND LEEK RISOTTO 73

*Risotto primavera alle verdure di stagione*

### **SERVES 6**

500g fine asparagus spears  
200g leeks  
200g podded fresh or frozen young broad beans  
250g shelled fresh or frozen peas, defrosted  
100ml olive oil  
100g salted butter  
400g Arborio, Carnaroli or Vialone Nano rice  
150ml dry white wine  
3 tablespoons chopped fresh flat-leaf parsley  
60g freshly grated Grana Padano cheese, plus extra to serve  
Salt and freshly ground black pepper

**For me, this wonderful risotto signals the end of spring and the start of summer. If using older beans it's best to remove their skins after boiling as they can be tough. You can use frozen broad beans and peas if you prefer.**

1. Cut the woody ends from the asparagus and the tough green parts from the leeks. Reserve the trimmings for the stock. Remove the tips from the asparagus and set aside. Finely chop the asparagus stalks and the leeks and set aside.
2. To make the stock, put 1.5 litres of water in a medium saucepan with  $\frac{1}{2}$  teaspoons salt and bring to the boil. If using fresh broad beans and peas, tip them into the water and cook for 3 minutes then remove with a slotted spoon and set aside (omit this step if using frozen peas and beans). Add the trimmings from the asparagus and leeks to the pan, bring back to the boil, then reduce the heat and simmer over a very low heat for 20–30 minutes. Discard the trimmings and keep the stock warm over a very low heat.
3. Bring a small saucepan of salted water to the boil. Add the asparagus tips, cook for 2 minutes then drain well and keep warm.
4. Heat the oil and butter in a large saucepan over a medium heat. Add the chopped leeks and asparagus stalks and fry for 10 minutes. Add the rice and stir constantly for 2 minutes or until the grains are coated and shiny. Pour in the wine and simmer for about 1 minute until it has evaporated.
5. Add 2 ladlesful of the stock, bring to a simmer and stir until it is absorbed. Continue adding the rest of the stock in the same way, stirring and waiting for it to be absorbed before adding more, until the rice is cooked but still has a slight bite. It should take about 16–18 minutes. You may not need to use all the stock. Stir in the broad beans, peas and parsley.
6. Remove the pan from the heat and add the Grana Padano, stirring for about 30 seconds until creamy. Season with salt and pepper. To serve, garnish with the reserved asparagus tips and sprinkle over extra cheese.