



## Risi Bisi With Beets

Serves 4

### ***Ingredients:***

|          |                                    |
|----------|------------------------------------|
| 1 ½ Cup  | English Peas, reserve shelled pods |
| 1 ¼ Cup  | Arborio Rice                       |
| ½ Cup    | Pea Pod Juice                      |
| 2 Tbsp   | Olive Oil                          |
| 1 Cup    | Gold Beet Juice                    |
| 2 ¼ Tbsp | Shallot, minced                    |
| 1 Tbsp   | Garlic, minced                     |
| ½ Cup    | White Wine                         |
| 1 ¾ Cup  | Vegetable Stock                    |
| 3 oz.    | Butter                             |
| 2 Tbsp   | Point Reyes Toma, grated           |
| 1 Tbsp   | Parsley leaves, chopped            |
| 1 Tbsp   | Dill, chopped                      |
| 1 ½ Tbsp | Meyer Lemon zest                   |
| 2 tsp    | Meyer Lemon juice                  |
| 4 ½ Tbsp | Salt (or to your taste)            |

To start you will need two pots, one for the soup and one for the rice. Risi Bisi is a soupy risotto which features peas.

**To begin:** In one pot, pour in your vegetable stock let simmer, do not boil. Once the stock is warmed, add the reserved pea pods. Simmer for 2 minutes. Remove the pods and place them in a blender. Once you have more liquid than pulp, strain the pea pod juice for the soup.

**For the Soup:** In another pot, lightly brown the shallot in olive oil then add garlic until it begins to brown, then rice. Sauté rice until coated with oil, shallot, and garlic. Add white wine and reduce but don't let it dry out, then add one cup of vegetable stock and allow to reduce. Season the rice with a tablespoon of salt. You will continue to cook the rice this way (adding liquid then letting it reduce). As the rice gains volume and releases its starch it will become creamy. After 12 minutes add the beet juice and stir. Taste your rice after 15 minutes, it should begin to soften but will still have a firm center. As you continue to add the stock while cooking the rice you can now add the peas and season with more salt. After about 18 minutes your soup will be getting close to finish, taste the rice and peas to test for doneness. When your rice is al dente and peas are cooked add the pea pod juice and butter, season to taste and continue to stir in the juice and butter. Add one more cup of stock and half of the dill, parsley, lemon zest and lemon juice to the soup, stir to finish.

**To serve:** In warm bowls, place equal portions of your soup to all four bowls. Garnish the soup with Toma cheese, parsley, and dill.