

## **GREEN TEA RISOTTO WITH PEAS**

*(adapted from Cooking Books blog)*

1 quart water  
4 bags green tea  
oil for the pan  
3/4 cups frozen peas, thawed  
1/4 cup fresh parsley, minced  
Juice of 1 lemon  
1 cup Arborio rice  
1 small shallot, chopped  
Salt and pepper to taste  
1/4 cup grated parmeggiano-reggiano cheese



Bring 1 quart of water to a near boil, then pour it over 4 bags of green tea in a pot, allowing to steep for 2 minutes. Remove the bags and place the pot over low heat to keep it warm.

Blanch the peas in boiling water for one minute, then drain and run them under cold water to stop the cooking process. Set aside.

Warm the olive oil in a large pan or heavy-bottomed pot and sauté the shallots until they soften. Add the rice, season lightly with salt, and cook, stirring, for 4-5 minutes, then begin adding the tea, one ladle at a time. Stir constantly until all of the tea has been absorbed by the rice and add another ladle. Continue this process, adding tea and stirring to incorporate. The rice will take at least 20 minutes to be ready, check it from time to time.

Stir in the grated cheese and peas until the cheese is melted and incorporated and the peas are warmed through. Remove the risotto from the heat, and begin adding the lemon juice, tasting, until it has a bright flavor. Then stir in the parsley and season to taste with salt and pepper.

Serve with a few shavings of parmiggiano over the top.