

Aged Gouda Risotto

Risotto

Ingredients

4 Tbsp unsalted butter
1 large shallot diced
1 cup Arborio rice
1/2 cup white wine (optional)
4-6 cups low sodium chicken stock, hot
1/2 cup fine grated Oakdale Aged Gouda, or more if you want a stronger flavor
1/4 fresh English peas, blanched
1 tsp fresh flat leaf parsley chopped
Salt and pepper to taste

Directions

On medium heat melt 3 Tbsp butter in 10-12 in skillet, add shallots and cook till translucent. Pour rice into skillet and stir making sure every grain of rice is coated in butter. If you need more butter add more, this is not the time to skimp. Cook rice until toasted but not brown. The edges of the rice will become translucent and the center will be opaque. You will get an almost nutty smell coming from the rice. Approximately 3-4 minutes. Deglaze pan with white wine and reduce until there is no wine left in the pan. You will see starch residue on the bottom of the pan but no wine. Add 1/2 cup hot chicken stock to the pan, approximately 1 kitchen ladle. Cook until the stock has fully absorbed in the rice. Repeat this step until the rice is cooked. You will know it is cooked when the rice has grown in size, when you draw the spoon through the mixture it comes back together. Also the rice will be al dente, a tiny bit of chew to it, but still soft. Once you reach this stage add 1 more ladle of broth and cook for 2 minutes. Add 1 Tbsp butter and parsley. Stir till butter is melted. Add peas and cheese, stir in until cheese is fully melted and peas are warm. Taste. Add salt and pepper as needed. Turn off heat and serve.

Pan seared Scallops

Ingredients

1 Tbsp vegetable oil
1 Tbsp butter
Pinch chopped parsley
5 scallops per batch
Salt and pepper

Directions

Heat 1 Tbsp oil in pan until almost smoking. Season 1 side of raw scallops with salt and pepper. Once oil is hot, place scallops on pan seasoned side down and season the tops with salt and pepper. Let cook for 1.5-2 minutes. Add 1 Tbsp butter to the pan and turn scallops over with tongs. Toss parsley into the pan and using a large spoon baste the scallops for 1.5-2 minutes. Using tongs remove from pan and set on plate (not paper as they will let off juice and you will use this liquid in a few minutes). Repeat this process with the scallops till all you are using have been cooked. (We generally do 5 per person but you can do less if you want).

To Plate

Dish risotto into center of the plate, it should spread as it settles. Place cooked scallops on risotto close to the edge. To garnish take micro greens and put them in the liquid let off by the cooked scallops toss them around and then place in center of scallops after draining off excess liquid. Lightly drizzle good olive oil on scallops and serve.