

# Spring Vegetable Risotto with Poached Egg

Adapted from *Bon Appétit*

Serves 6:

## Ingredients

2 cups shelled peas, preferably fresh  
1 tablespoon distilled white vinegar  
6 fresh extra large eggs, preferably organic  
2 tablespoons unsalted butter, divided  
1/4 pound exotic mushrooms, trimmed  
2 tablespoons olive oil  
2 leeks, whites and pale green parts chopped  
1 small fennel bulb, cored and chopped  
2 cups arborio rice  
1 cup dry white wine  
6 to 8 cups chicken or vegetable stock, preferably homemade  
1 bunch arugula, washed and leaves torn  
2 tablespoons sour cream or crème fraîche  
1 1/2 cups grated Pecorino cheese, plus shavings for garnish  
1/4 cup roughly chopped chives, plus more for garnish  
kosher salt and freshly cracked black pepper

## Preparation

In a saucepan of boiling salted water, cook peas for one minute.

Place in an ice water bath to shock.

Drain and set aside.

Fill a skillet with salted water and heat to barely a simmer.

Add distilled white vinegar--it helps to firm the whites.

Crack each egg into a small bowl and then gently slip it into the pan; poach the eggs three at a time.

Cook for 3 minutes, until the whites are set, but the yolk is still runny.

Use a slotted spoon to place the eggs into a bowl of ice water and set aside.

In a wide saucepan or pot over medium heat, melt one tablespoon of butter.

Add the mushrooms, stir and sauté until golden for 5 minutes.

Remove with a slotted spoon and add to the reserved peas.

Add olive oil and tablespoon of butter to the pan and stir in the chopped leeks, fennel and garlic. Sauté for 4 to 5 minutes until softened, stirring often.

In a small saucepan, heat chicken or vegetable stock to simmering on a nearby burner. Add the arborio rice to the pan with the vegetables and stir to coat in fat for 2 minutes. Pour in the white wine and adjust the heat to a simmer. Stir the rice until the wine is almost completely absorbed. Begin adding ladles of the stock, about 1 cup at a time. Stir frequently; as each cupful is almost absorbed, add another. Adjust the heat under the pan so that it maintains a rapid simmer. After about 20 minutes, taste the rice--it should be tender but still have some bite.

Add torn arugula leaves to the rice and toss to incorporate until wilted. Mix in sour cream, or crème fraîche if you have it. Add the grated cheese--incorporate until melted. Stir in chopped chives, then mix in the peas and mushrooms. Season with kosher salt and lots of cracked black pepper to taste.

Before serving, reheat the skillet of water and warm the poached eggs for just a minute. Spoon the risotto into large shallow bowls, top each with a poached egg, shavings of Pecorino, and chives to garnish.