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## CREAMY ASPARAGUS AND GOAT CHEESE RISOTTO

This seasonal recipe comes from Carpiole, Inc.'s ([www.capriolegoatcheese.com](http://www.capriolegoatcheese.com)) goat cheese goddess Judy Schad. She notes, *"While I'm sure I will eventually have my fill of fresh asparagus from the garden, it certainly hasn't happened yet. We pick and eat it every day and there's always more the next. Along with the asparagus are plentiful green scallions. It doesn't get any better--fresh, tangy goat cheese creates a light, creamy sauce, while the Old Kentucky Tomme adds nutty flavor."*

1 tablespoon olive oil

2 ounces pancetta, diced

½ cup large sweet onion, finely chopped

1 cup Arborio rice

¼ cup dry white wine

3 cups chicken broth, heated to a simmer and kept warm

¾ pound asparagus, trimmed and cut into 1/2" lengths

2 ounces Carpiole fresh goat cheese, crumbled

½ cup Carpiole Old Kentucky Tomme, freshly shredded

½ cup green onions/scallions with 2-3 inches of green tops

Freshly ground black pepper and Old Kentucky for serving

In a big, heavy pot (I use a cast iron Dutch oven.) add olive oil over medium heat. Add pancetta and cook, until lightly browned, about 4 minutes. Add onion and cook until tender, about 5 minutes. Add the rice to the pot and stir to coat in the oil and pancetta (about 2 minutes). Add wine and cook just until absorbed.

Add the hot stock about 1/2 cup at a time, cooking at a simmer and stirring constantly, allowing the liquid to be absorbed by the rice before adding more

Add asparagus when about 1 cup of broth remains. Continue to gradually add broth stirring more frequently, 5 minutes or until asparagus is tender and rice is cooked through. When all of the stock has been added, taste the rice. The risotto should be creamy but the rice should be slightly al dente at the centre. Add more stock or water if necessary to complete the cooking.

Run your wooden spoon across the bottom of the pot, when you can create a path through the rice with your wooden spoon enough stock has been absorbed to add more liquid.

Remove from heat and stir green onion, fresh goat cheese and Old Kentucky Tomme. Cover and let stand 3 minutes. Stir well before serving with freshly ground black pepper and additional Old Kentucky.

Serves 2 generously.

*For more seasonal recipes and information about Indiana local food,  
visit [www.goinglocal-info.com](http://www.goinglocal-info.com) .*