

rialto

RESTAURANT + BAR

Roasted asparagus with stracciatella and pistachios

¾ cup fresh peas

2 pounds asparagus

Kosher salt

¾ cup extra virgin olive oil

Freshly ground black pepper

1/3 cup chopped toasted pistachios

2 tablespoons thinly sliced scallions

1 teaspoon freshly grated lemon zest

3 tablespoons chopped fresh mint

3 tablespoons chopped fresh basil

2 tablespoons rinsed and dried capers

4 ounces fresh stracciatella, buffalo mozzarella or artianal mozzarella cheese

4 large chervil sprigs

Frico—recipe follows

Jody Adams/Rialto

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1. Bring a large pot of water to a boil. Season generously with salt. Add the peas and cook until bright green, about 2 minutes. Plunge the peas into ice water to stop the cooking. Drain.
2. If the asparagus are large, snap off the fibrous portion off the root end of the stems. Peel the remaining part of the stem. If the asparagus are pencil thin, simply snap the ends.
3. Add the asparagus to the boiling water, blanch 3 minutes, or until tender. (the time will depend on the thickness of the asparagus). Plunge the asparagus into ice water to stop the cooking. Drain.
4. In a small bowl, mix the peas with the pistachios, scallions, lemon zest, mint, basil, capers and ¼ cup olive oil. Season with salt and pepper. Toss well.
5. Preheat oven to 400°.
6. Toss the asparagus with 2 tablespoons extra virgin olive oil and season with salt and pepper. Arrange on a sheet pan in a single layer. Heat through in the oven, about 5 minutes.
7. Put a spoonful of the cheese in the middle of 4 plates. Arrange the asparagus on top. Spoon the pea mixture over the center of the asparagus. Lay a piece of frico on top and then garnish with chervil. Serve at once.

Frico

½ cup finely grated grana padana cheese

1. Heat a large, non-stick frying pan over medium heat.
2. Spread 2 tablespoons cheese into a 3-inch circle, in a thin, even layer. The cheese should look solid, but it will get lacy as it melts. When the cheese has melted and begins to bubble,

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remove the pan from the heat. You do not want the cheese to brown too much or it will become bitter.

3. Cool just to the point that the cheese can be removed from the pan. Transfer to a plate to cool and crisp.
4. Repeat 3 times with remaining cheese.