

Salmon and English Pea Risotto w/ Spring Ramps

Disney's Contemporary Resort
California Grill



Ingredients for Ramp Pesto

- 1 ¼ cups extra virgin olive oil
- ¼ cup roughly chopped fresh whole ramps, root ends and tough tops removed and discarded
- 2 tbsp. grated aged (hard) goat cheese
- 1 ½ tsp toasted pine nuts
- 1 tsp roasted garlic puree
- 1 clove garlic, peeled and minced
- Pinch coarse salt, coarsely ground black pepper

Ingredients for Roasted Black Trumpet Mushrooms

- 2 tbsp. extra virgin olive oil
- 1 tbsp. minced shallot
- 1 clove garlic, minced
- 2 cups black trumpet mushrooms, or similar wild, meaty mushrooms
- ½ tsp coarse salt
- ¼ tsp coarsely ground black pepper

Ingredients for Sautéed Peas and Ramps

- 1 tbsp. butter
- 12 fresh ramps, washed well
- ½ cup fresh English peas
- ½ tsp coarse salt
- ¼ tsp coarsely ground black pepper

Ingredients for English Pea Risotto

- 2 cups fresh English peas
- ¼ cup sugar
- 6 ¼ cups vegetable stock, divided
- ¼ cup olive oil
- ½ cup diced onion
- 2 cloves garlic, minced
- 1 ¼ cups carnaroli or Arborio rice (also called risotto rice)
- ½ cup heavy cream
- ¼ cup grated manchego cheese
- 1 tbsp. butter
- ¼ tsp coarsely ground black pepper
- Coarse salt, to taste

Ingredients for Salmon

- 4 (6-ounce) filets skinless wild salmon
- ½ tsp coarse salt
- ¼ tsp ground white pepper
- 1 tbsp. canola oil
- 24 yellow pea tendrils, for garnish

Directions for Ramp Pesto:

1. Place all ingredients in a food processor; pulse until mixture is well combined but still slightly chunky.
2. Set aside.



Directions for Roasted Black Trumpet Mushrooms:

1. Preheat oven to 400 F.
2. Place oil, shallot, garlic, and mushrooms in a large bowl. Toss to coat.
3. Sprinkle with the salt and pepper, and toss again to thoroughly combine.
4. Place mixture on an ungreased baking sheet. Roast for 15 to 17 minutes, or until the mushrooms are fragrant and slightly shriveled.
5. Place the roasted mushrooms in a medium sauté pan over high heat.
6. Sauté for 2 to 3 minutes, tossing constantly, until mushrooms are seared and crisp around edges.
7. Set aside and keep warm.

Directions for Sautéed Peas and ramps:

1. Melt butter in a medium sauté pan over medium heat. When butter is frothy, add ramps and peas.
2. Sauté for 2 minutes until just warm. Add salt and pepper; stir to combine.
3. Set aside and keep warm.

Directions for English Pea Risotto:

1. Bring a medium saucepan of water to a boil over high heat. Add peas and sugar to water. Cook 2 minutes, then plunge peas into an ice water bath to stop the cooking.
2. Place cooked peas and 1/4 cup of vegetable stock in food processor and puree. Once the mixture is smooth, pour through a fine-mesh sieve into a medium bowl, pressing puree through the sieve with the back of a spoon. Discard solids. Set pea puree aside.
3. Place remaining 6 cups vegetable broth in a medium saucepan over medium-high heat. Bring to a slight boil, then adjust heat to medium to keep at a simmer.
4. Heat oil in a wide-bottomed saucepan over medium heat. Add onion and garlic, and sauté for 3 to 4 minutes, or until onion is translucent. Add rice; sauté for 2 minutes, stirring constantly with a wooden spoon.
5. Slowly ladle 1/2 cup simmering broth into rice, stirring constantly until most of broth is adsorbed.
6. Continue adding broth, 1 ladleful at a time, stirring frequently between additions and waiting until rice looks slightly dry before adding the next ladleful. When most, but not all, of the broth is absorbed, taste the risotto. When risotto is done, it should not be crunchy at all, but still slightly firm. Add remaining broth, if needed, until risotto is al dente.
7. Remove from heat, and add the pea puree, heavy cream, manchego cheese, butter, and pepper.
8. Taste, then add salt to taste (some broths are salty, so the amount of salt you add will vary). Stir to combine.

**Directions for Salmon:**

1. Sprinkle the salmon filets with salt and white pepper. Heat oil in a large sauté pan over medium-high heat. When oil shimmers, carefully add salmon filets to the pan.
2. Cook for 4 minutes, then flip filets, and cook for 4 minutes more. Remove pan from heat.

Directions to serve:

1. Divide the risotto equally among 4 wide, shallow bowls, then place about 1/4 cup mushrooms on the center of the risotto.
2. Place the salmon directly on top of the mushrooms, then place another 1/4 cup mushrooms on top of the salmon. Drizzle a bit of ramp pesto around the outside of the risotto.
3. Evenly divide sautéed peas and ramps over the top of the fish. Garnish with 6 pea shoots on each portion.
4. Serve immediately.