



## Apricots with basil-goat cheese and almonds

MAKES 40 HORS D'OEUVRES | 15 MINUTES

Deeply flavorful Blenheim apricots (tangier and sweeter than Turkish apricots) and stubby, rich Marcona almonds are worth using here, because in a recipe this simple, the flavors are really noticeable.

**4 oz. fresh goat cheese such as Laura Chenel, at room temperature**

**About 2 tsp. milk**

**2 tbsp. finely chopped fresh basil**

**40 dried apricots, preferably Blenheim\***

**40 almonds, preferably Marcona or Marchini\***

**2 tsp. honey**

**1. Mix** together cheese, 2 tsp. milk, and basil with a wooden spoon until spreadable. Thin with more milk if necessary.

**2. Spread** a heaping  $\frac{1}{4}$  tsp. cheese on each apricot and top each with an almond. Drizzle with honey.

*\*Find dried Blenheims and Spanish Marcona almonds (or California-grown Marchini, which are similar) at well-stocked grocery stores, or order Blenheims from B&R Farms (brfarms.com) and Marchini from J. Marchini Farms (marchinialmond.com).*



*Make ahead: 1 day ahead. Bring to room temperature, and drizzle with honey before serving.*

**PER SERVING** 36 CAL., 31% (11 CAL.) FROM FAT; 1 G PROTEIN; 1.2 G FAT (0.5 G SAT.); 5.4 G CARBO (1 G FIBER); 11 MG SODIUM; 1.3 MG CHOL.

## Lemon ricotta risotto with asparagus, peas, and prosciutto

SERVES 6 | 1½ HOURS

This risotto is a lot more lemony than you might expect, so get ready for some bracing tang along with the rich cheeses.

**2 oz. thinly sliced prosciutto**

**1 lb. asparagus, bottom ends cut or snapped off**

**1 tsp. plus 1 tbsp. olive oil**

**Salt and pepper**

**8 cups reduced-sodium chicken broth**

**1 large yellow onion, coarsely chopped**

**2 cups Arborio or Carnaroli rice**

**$\frac{1}{2}$  cup dry white wine**

**$\frac{1}{4}$  cup finely chopped fresh mint**

**$\frac{1}{2}$  cup whole-milk ricotta such as Bellwether Farms**

**1 cup fresh or frozen peas**

**$\frac{1}{3}$  cup lemon juice (from 1 to 2 large lemons)**

**3 tbsp. unsalted butter**

**3 oz. finely shredded Spring Hill or Vella Dry jack cheese or parmesan, plus 1 oz. shaved, using a vegetable peeler**

**1. Preheat** oven to 400°. Set a rack in a rimmed baking sheet and lay prosciutto slices on rack.

**2. Arrange** asparagus in a single layer on another baking sheet. Drizzle with 1 tsp. oil. Sprinkle with salt and pepper; toss to coat.

**3. Bake** prosciutto and asparagus until prosciutto is crisp and very light brown around the edges, about 8 minutes, and asparagus is a little darker and tender when pricked with the tip of a knife, 12 to 15 minutes. Remove both from oven and let cool. When cool enough to handle, cut asparagus into 1-in. pieces. Break prosciutto into small shards.

**4. Pour** broth into a medium saucepan, bring to a simmer over medium heat.

**5. Heat** remaining oil in a large pot over medium-high heat. Add onion and cook, stirring occasionally, until limp but not browned, about 5 minutes. Add rice and cook, stirring constantly, until edges turn bright white, about 5 minutes. Add wine; bring to a boil and cook until almost evaporated, about 2 minutes.

**6. Add** one ladleful, about  $\frac{1}{2}$  cup, of broth to rice and cook, stirring, until almost completely absorbed by rice. Continue adding broth  $\frac{1}{2}$  cup at a time, stirring until each addition is absorbed before adding the next, until rice is just tender to the bite, 15 to 30 minutes (you will have broth left over).

**7. Stir** in mint, ricotta, peas (if using fresh), and lemon juice and stir until most of lemon juice is absorbed. Add butter and shredded cheese; stir until well mixed. Stir in peas (if frozen), asparagus, and pepper to taste. >98