

Pasta - Pasta Risotto Style

Total Yield: 1 each

Components

Oil - Extra Virgin Olive - Colavita		6 tbsp
Garlic - Cloves	Finely Chopped	1/2 oz
Shallots - Peeled	Finely Chopped	1 oz
Bay Leaf - Dried		2 each
Pasta - Mini Shells		6 oz
Wine - White		1/2 cup
Stock - Chicken (subrecipe)	Boiling	4 cup
Peas - Frozen	Defrosted	3 oz
Cheese - Pecorino Romano	Shredded	2 oz
Butter		1 oz

Instructions

1. In a heavy bottom casserole dish, heat 2 fl oz of the olive oil over medium heat
2. Add the shallots and garlic and continue to cook for 1-2 minutes with out coloring.
3. Add the bay leaves and the dry pasta, stirring the past continually to completely coat the pasta with oil.
4. Add the white wine and bring to a boil, reduce the heat to medium or just enough to keep the liquid simmering.
5. When the wine is reduced to almost dry add @ 1 cup of the boiling chicken stock and stir continually. When the stock has been absorbed by the pasta, add @ 1/2 a cup of the stock and repeat as the pasta absorbs the stock.
6. When the pasta has absorbed most of the chicken stock and it is almost al dente, add the peas and continue to stir and add stock finish the cooking. The consistency should be soupy and not thick or pasty.
7. Remove from the heat and add the butter, 2/3's of the cheese and olive oil. Adjust the seasonings with salt and pepper as necessary
8. Divided immediately between 4 bowls. garnish with the remaining cheese and olive oil and a few turns of black pepper from a pepper mill