

LE 18

ORZO WITH PEAS AND GOAT CHEESE



This pasta with tender green peas, tangy goat cheese and a lemony finish is an effortless indulgence and pairs perfectly with the bright acidity of Fumé Blanc.

Yield: 4 servings

INGREDIENTS:

- 1 1/2 cups orzo
- 1 tbsp butter
- 1 large clove garlic, grated
- 1 cup frozen peas
- 1 pkg (140 g) plain or herbed goat cheese, crumbled
- 1/4 cup chopped fresh basil
- 2 tsp finely grated lemon zest
- Salt and pepper (to taste)
- Quartered grape tomatoes (optional)
- Crispy Prosciutto (optional, *see tip)

METHOD:

Cook orzo for 6 minutes. Reserve 1 1/2 cups of cooking water before draining.

Return pot to burner, set over medium-low heat; add butter and garlic and cook for 1 minute.

Return orzo to pot along with peas, goat cheese and about 1 cup reserved cooking water. Cook, stirring constantly, until cheese is melted and pasta is hot throughout.

Remove from heat; stir in basil and lemon zest. Season with salt and pepper to taste. (Add additional pasta water for a creamier texture as needed.)

Spoon into bowls and garnish with quartered grape tomatoes and a sprinkle of crumbled Crispy Prosciutto (if using). Serve immediately.

TIPS: This pasta should have a creamy, risotto-like texture but can thicken up quickly so be sure to have a little extra pasta water on hand to loosen it up as needed before serving.

*Crispy Prosciutto: Spread 3 slices prosciutto on a parchment-lined baking sheet and toast in a 350°F oven for 6 to 8 minutes. Cool and coarsely crumble.

WINE PAIRING

FUMÉ BLANC



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