



## *The Edible Garden*

Recipe featured at the *Garden-to-Table* demonstration, September 6

### Summer Risotto with Tomato Basil Coulis

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#### Ingredients

##### *For the Tomato Basil Coulis*

1 pound ripe tomatoes, peeled, cored, diced	2 tablespoons red wine vinegar
1 tablespoon olive oil	Freshly ground black pepper
½ teaspoon kosher salt	3 tablespoons fresh basil, chopped
1 tablespoon honey	

##### *For the Summer Risotto*

6 cups mushroom or vegetable stock  
2 cups Arborio risotto  
¼ cup dry white wine  
2 tablespoons unsalted butter  
3 cloves chopped garlic  
1 ¼ cup chopped onion  
1 cup crimini mushrooms thinly sliced  
1 zucchini –sliced in half, seeds removed with a teaspoon, and thinly sliced into half moons  
4 ears corn, husked, grilled, trimmed off cob  
1 cup julienned basil  
¼ cup fresh grated Parmesan cheese

#### Instructions

1. To make the coulis, combine all ingredients in a blender or food processor and process till smooth.
2. To make the risotto, begin by heating stock in a saucepan.
3. In a separate heavy large saucepot over medium heat, warm butter and onions and cook until translucent, about 4 minutes. Add mushrooms and garlic and cook until the mushrooms are soft. Add risotto and cook for a few minutes, then add white wine and kosher salt.
4. Add hot stock one cup at a time to risotto allowing the liquid to absorb before adding more.
5. When the risotto is creamy, add the grilled corn kernels, zucchini moons, basil, and grated parmesan. Remove from heat.
6. Warm the Tomato Basil Coulis for 3 minutes to bring to temperature. Serve risotto in a bowl, topped with additional basil, shaved parmesan, and Tomato Basil Coulis.