

# Spring English Pea Pesto

Bright green peas at the peak of their season are a versatile spread, dip or sauce for fish and pasta. Fresh peas are worth the extra effort.

SERVES: 6  
 PREP TIME: 10 min.  
 COOKING TIME: 5 min  
 TOTAL TIME: 15 min.

## INGREDIENTS

- 2 1/2 Lbs. Fresh English peas (substitute 3 cups frozen peas)
- 2 Cloves Garlic, rough chop
- 1 Eureka lemon, zest, and juice
- 1 Tbsp. Mint, fresh, roughly chopped
- 1/2 Lb. Whole Pecorino Romano cheese (substitute pre-shredded if preferred)
- 1 Tbsp. GC Napa Valley Lavender Tellicherry Pepper
- 1 Tbsp. GC Napa Valley Chardonnay Finishing Sea Salt
- 2 Tbsp. GC Napa Valley Buttery Extra Virgin Olive Oil
- 2 Tbsp. Kosher salt
- 1 Cup Ice

## TO PREPARE

- If using fresh peas (recommended): Break open shell and remove peas into a bowl. Wash under cold water.
- If using frozen peas: Prepare the ice bath: Fill a medium bowl with 1 cup ice and 4 cups water.
- Finely shred 1/2 cup Pecorino Romano cheese; leave remaining piece whole
- Fill a medium pot with 6 cups of water and add 2 Tbsp. Kosher salt). Bring to a boil and add peas to cook for 2 minutes if frozen, and 3 minutes if fresh. Briefly, drain peas in colander, then transfer to ice-water bath until cool. (About 2-3 minutes). Drain again
- Add to a food processor: Chardonnay Finishing Sea Salt, Lavender Tellicherry Pepper, garlic, lemon zest and juice, mint, shredded Pecorino Romano cheese, and Buttery Extra Virgin Olive Oil. Pulse to combine for 1 minute for a rustic pesto, or for 2 minutes if a smooth and creamy texture is desired.
- Taste to adjust seasoning- add more Chardonnay Sea Salt, Lavender Tellicherry Pepper if needed.

## TO SERVE

English Pea Pesto is very versatile:

- Spread it! Place the eye catching bright green pesto in a white or glass bowl, drizzle with Buttery Extra Virgin Olive Oil, and add a dash of Lavender Tellicherry Pepper and shave Pecorino Romano cheese over top for presentation. Grilled slices of French bread and spread a thick layer on top.
- Dip it! Use pita chips, your favorite veggies, or crostini to dip and savor a fresh spring bite.
- Sauce it! Top steaming hot linguine with the Spring English Pea Pesto and shave Pecorino Romano cheese over top. Also, fantastic on grilled or steamed halibut.

## WINE PAIRINGS

Pietro Family Cellars Sauvignon Blanc, Napa Valley 2014  
 The citrus notes of the wine accent the bright notes of the Pea Pesto.

## SHOPPING LIST

- 8 Oz. Pecorino Romano cheese (whole)
- 1 Eureka Lemon
- 2 1/2 Lbs. Fresh English peas (substitute 2 bags frozen peas)
- 1 Bunch Mint, fresh
- 1 Bulb Garlic (need 2 cloves)
- 1 Box Kosher salt (need 2 Tbsp.)

## OPTIONAL

- Pita chips
- Assorted vegetables for dipping
- French bread



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