

Swiss chard boules stuffed with lemon barley risotto.

2 bunches Swiss chard  
2 oz pancetta, diced  
¼ C diced shallot  
1 C barley  
1 tsp salt  
½ tsp ground white pepper  
¼ C white wine  
3 C chicken stock, hot  
¼ C chopped fresh parsley  
¼ C parmegiano  
1 tsp lemon zest  
Roasted red pepper and pine nut coulis

Bring a large pot to boil and blanch Swiss chard for 3 to 4 minutes. Drain and let the leaves cool. Remove the center rib from the leaves and dice the ribs. Set aside the leaves and the diced chard ribs.

Sauté the pancetta over medium high heat until it begins to crisp. Add the shallots, Swiss chard ribs and cook until tender. Add the barley, salt and pepper and the wine to deglaze the pan, let the wine evaporate. Add the chicken stock in one cup increments, stirring constantly until the stock is absorbed adding stock as you go. Keep going until all the stock is used. Add the parsley, cheese and lemon zest. Set aside until the mixture is cool enough to handle.

Take two tablespoons of the barley mixture and form into a ball. Place the barley ball onto the bottom edge of a chard leaf and roll into a ball tucking the edges as you go.

Place in a baking dish with ¼ stock in a 275f oven cover, and bake for 30 minutes. Serve with the coulis.

Coulis

3 roasted red peppers  
¼ C toasted pine nuts  
2 Tbs red wine vinegar  
½ C grated Parmesan  
1 Tbs chopped parsley  
1 Tbs chopped basil  
½ lemon, juiced  
¼ C extra virgin olive oil  
½ tsp salt  
¼ tsp freshly ground white pepper

Combine all ingredients in a food processor and process into a thick, creamy puree.

