



Creamy Seafood Risotto

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 5 minutes

This was the best risotto ever. The consistency was very creamy and rich. The mascarpone added to the creamy texture and taste. The crab, shrimp and clam juice brought in the tastes of the sea. The shrimp chunks added to the body.

COMBINE:

3 cups bottled clam juice

2 1/2 cup water

FOR RICE:

2 tablespoons extra-virgin olive oil

1 small onion, finely chopped

1 pinch freshly ground pepper

1 pinch salt

1 1/2 cups arborio rice

1 pinch saffron threads

1/2 cup dry white wine

FOR FISH:

1 tablespoon unsalted butter

1 each shallot, diced

1/2 pound cooked shrimp, cut into thirds

1/2 pound lump crab meat, canned

2 tablespoons flat leaf parsley, chopped

1/2 cup Parmigiano-Reggiano cheese, freshly grated

1/2 cup mascarpone

SUGGESTED WINE PAIRING: *Fragrant, substantial Soave: 2007 Pieropan Soave Classico*



PREP:

Thaw shrimp (if frozen)

PREPARE LIQUID (5 minutes):

In a medium saucepan, combine the clam broth and water and bring to a simmer. Keep warm.

COOK RICE (35 minutes):

In a large saucepan, heat the olive oil. Add the onion, season with salt and pepper and cook over moderate heat, stirring, until softened, about 5 minutes.

Add the rice and cook for 1 minute, stirring to thoroughly coat.

Crumble the saffron into the wine and add it to the rice. Cook, stirring until the wine is absorbed.

Add 1 cup of the warm clam juice and cook over moderate heat, stirring constantly, until nearly absorbed. Continue adding the juice 1/2 cup at a time, and stirring constantly until it is nearly absorbed between additions. The risotto is done when the rice is al dente and suspended in a thick, creamy sauce, about 20 minutes total.

Season with salt and pepper.

COOK FISH AND ADD TO RICE (5 minutes):

Melt the butter in a skillet. Add the shallot and cook over moderate heat until softened, about 2 minutes. Add the shrimp and crab and cook until just heated through.

Scrape the seafood into the risotto and stir in the parmesan, parsley and mascarpone.

Serve immediately.

5-Star Recipe is an ETL Consultant's Corporation company. Visit us at www.5starrecipe.com