

Saffron and seafood risotto |

Recipe for 4 portions



Description

Arborio rice cooked with a ladle of fish stock and flavored with white wine, saffron, scallops and shrimps for a delicate flavour of seafood and fresh coriander.

Note

You can pre-cook the risotto and stop the cooking process after about 15 minutes when the rice is still crunchy and before you add in all the garnish. Simply spread the risotto on a large cookie sheet. This way you can resume cooking when you are ready to serve by warming up your rice with the remaining broth and subsequently incorporating all remaining ingredients.

Ingredients

For the risotto

- 300 Gr Arborio rice
- 1 Unit(s) Onion
- 200 Ml White wine
- 1 Liter(s) Fish stock
- Salt and pepper
- Olive oil

For the garnish

- 1 Pinch(es) Saffron
- 50 Gr Butter
- 50 Gr Parmigiano reggiano
- 16 Unit(s) Peeled medium shrimps
- 200 Gr Bay scallops
- 6 Sprig(s) Fresh cilantro
- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**

General preparation

Chop the onion and cilantro. Grate the parmesan. Cut butter into cubes.

Risotto preparation

In a saucepan, heat the fish stock. In another pot, drizzle with olive oil and sweat the onion until tender. Add rice and stir until the rice grains become translucent. Deglaze with white wine. Stir and

let the liquid evaporate completely. Add the saffron, pour a ladle of hot stock, stirring often until liquid is absorbed. Add remaining broth ladle by ladle, stirring constantly until the rice is cooked but still al dente, about 20 minutes. Season with salt and pepper, add scallops and cook 1 minute more. Remove from heat and stir in the Parmesan and cubes of cold butter.

Shrimps preparation

In a hot pan, drizzle with olive oil and sauté the shrimps a few minutes over high heat until they have a nice pink color. Season with salt and pepper.

To serve

On your plate, serve a portion of saffron risotto and garnish with 6 shrimps on top. Sprinkle chopped coriander your plate.

Bon appétit!