



## Lobster Risotto

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Serves 2

### Ingredients:

3 Lobster tails (cold water 5 oz. each)  
1 Lemon  
¾ cup Arborio Rice  
1 TBSP Butter  
1 small Shallot minced  
½ cup dry White Wine (Pinot Gris)  
3 ½ cups Seafood Stock (or Chicken Stock)  
½ cup fresh or frozen Peas thawed  
¼ cup freshly grated Parmigiano Reggiano  
1/8 tsp Salt  
¼ tsp freshly cracked Black Pepper  
Freshly grated Nutmeg or a dash of ground Nutmeg  
2 tsp. fresh Parsley chopped plus 2 sprigs for garnish.



### Directions:

Put 2-3 inches of water in a large pot with steamer basket, squeeze in the juice of 1 lemon and drop the lemon in the water. Bring to a boil. Place a steamer basket in the pot. Place the lobster tails in the basket (work in batches if necessary) Place the lid on the pot and steam for 7-8 minutes. Remove tails to an ice bath. Once cooled, remove the meat from the shells. Cut the tails in half. Set two of the tails aside and cut the remaining tail into about 1 inch pieces.

In a pot on the stove, heat the seafood stock.

In another pot, melt the butter over medium heat. Add the shallot and sauté until tender. Add the rice, sauté and stir until it starts to toast. Add the white wine and stir, reducing the heat to a simmer. Gradually add the seafood stock ½ cup at a time, stirring frequently adding more of the stock as the rice absorbs the liquid (about 20 minutes). Add peas, parmigiano reggiano, salt, black pepper, nutmeg and parsley. Cook for 1 more minute. Gently stir in the cut up lobster meat. Serve in shallow bowls. Arrange the remaining lobster tails on top of each risotto serving. Garnish with a parsley sprig. Serve with clarified butter for lobster.

### To clarify butter:

½ cup Butter  
Zest of 1 Lemon

Melt the butter in a saucepan. Pour the butter into a small glass liquid measure or bowl and let sit for a few minutes. Skim the fat solids off of the top. Reheat the butter and pour over lemon zest. Serve.