

Lobster Risotto

Ingredients

1 lobster tail thawed
4 cups chicken stock
1 cup water
4 tbsp. unsalted butter, divided use
1 medium onion chopped fine
1 shallot chopped fine
1 ½ cups Arborio rice
½ cup dry white wine
½ cup grated Reggiano Parmesan
½ cup chopped fresh parsley, divided use
1 lemon halved seeds removed
Salt and pepper to taste

Preparation

Place rice in strainer over medium saucepan pour chicken stock and water over rice into the pan, set rice aside and bring stock to a boil. Add lobster tail and cook for 8-10 minutes until shell curls and meat turns opaque white. Remove from stock and place on cutting board to allow to cool. Return stock to simmer.

In large skillet melt 3 tbsp. of butter over medium heat. Add onion and shallot cook until softened about 3 minutes. Add rice and stir to coat with butter. Add wine and stir until wine is evaporated. Add ladle of warmed stock and stir until absorbed by rice. Continue adding stock one ladle at a time and stirring until all stock is absorbed, about 20 minutes. Remove from heat, add Parmesan, half of the parsley and remaining butter, stir to combine, salt and pepper to taste. Place risotto in serving bowl.

Cut tail from shell, chop into ½ in chunks. Scatter lobster over risotto with remaining parsley and finish by squeezing lemon halves over dish.