

RPM ITALIAN®

SEAFOOD RISOTTO

Yield: 1-2 servings



INGREDIENTS

1 cup Arborio (risotto) rice
¼ cup extra-virgin olive oil
3 medium shallots, finely diced
1 cup white wine
2¼ cups water
½ cup clam or mussel juice
1 prawn, deveined
½ lb. mixed clams or mussels,
scrubbed and debearded
1 Tbsp. olive oil
1 Tbsp. chopped parsley
1 lemon, for zesting
basil leaves, for garnish (optional)
salt and pepper, to taste

METHOD

1. In a large sauté pan or skillet over medium heat, add the olive oil. Add the diced shallots and cook, stirring occasionally, until translucent, about 3–4 minutes.
2. Add the risotto rice to the pan and stir to coat in the oil and shallots. Cook for 1–2 minutes until lightly toasted.
3. Pour in the white wine and cook, stirring constantly, until the liquid is mostly absorbed.
4. Pour in the water and continue cooking, stirring frequently, until the liquid is mostly absorbed and the rice is tender and creamy, about 15–20 minutes.
5. Meanwhile, bring the prawn to room temperature and pat dry with a paper towel.
6. Taste risotto and adjust seasoning with salt and pepper, if needed. Add clam or mussel juice to pan and warm over medium heat until it begins to gently simmer, about 2–3 minutes.
7. Add the clams or mussels and cook for 1–2 minutes, or until the shells open.
8. Remove the pan from the heat and stir in the olive oil, parsley, and lemon zest to taste.
9. Preheat the broiler to high.
10. While the risotto rests, place the prawn on a sheet tray and broil for 1–2 minutes per side, until opaque and lightly charred.
11. Spoon the risotto onto a plate.
12. Top risotto with the broiled prawn and garnish with basil leaves, if desired.

