

Risotto and Scallops

- 20 ea Scallops, any size you prefer
- 1 oz Olive oil
- 1 oz Butter, unsalted
- 5 ea Zucchini, cut into 8ths
- ½ oz Olive oil
- TT Salt and pepper

Procedure:

- 1) For scallops, begin by removing the outer muscle from each scallop. Begin heating a pan until it just barely begins to smoke, add olive oil. Start searing seasoned scallops on the flat side, DO NOT OVERCROWD PAN. Flip when each scallop is golden brown on the outside. Finish by adding butter and basting scallops until color is uniform and golden. Remove from heat and hold warm.
- 2) For zucchini, toss in olive oil, salt and pepper, spread onto a baking sheet. Roast in oven at 425 degrees F until golden brown.

Chorizo Risotto

- 1 oz Olive Oil
- 1 lb Chorizo
- 1 ea Yellow onion, small dice
- 1 Tbsp. Minced garlic
- ½ lb Arborio rice
- 1 c White Wine
- 2 qt Chicken stock, chorizo spiced
 - 2 oz cayenne pepper
 - 2 oz cumin
 - 2 oz smoked paprika
 - 1 oz black pepper
 - ½ oz salt
- 4 oz Grated Manchego cheese
- 1 pint Heavy cream

Procedure:

- 1) Begin by heating your chicken stock in a medium pot, and add chorizo spices to infuse into stock. Bring to a boil, then turn down to low, keep warm.
- 2) Heat olive oil in a medium sized pot. Add chorizo and cook until brown.
- 3) Add diced onion, sweat until clear, about 3-4 minutes. Add garlic, sweat 1 minute more.
- 4) Add Arborio rice, toast with onion and chorizo until white in the middle and clear on the outside of the kernel.
- 5) Deglaze with white wine. Begin slowly adding chorizo stock to your rice, about 1 cup at a time. Cook the broth into the rice until it is almost evaporated, then continue process until the rice is al dente. Finish by adding heavy cream, then manchego cheese. Risotto should be shiny and creamy, and have a decent amount of liquid to make it smooth.

Bacon Vinaigrette

- ½ oz Olive oil
- 1 ea Red pepper, small dice

- 6 oz Chopped bacon, raw
- 1 tsp Minced garlic
- 1 c Apple cider vinegar Corn starch slurry
- TT Salt and Black Pepper
- 1 Tbsp Dried Parsley

Procedure:

- 1) Begin by heating saucepan with olive oil. Add chopped bacon to the pan, cook until golden brown and rendered. Remove bacon from pan, set aside. Remove most of the bacon fat from the pan, leaving enough to sweat red peppers and garlic until soft.
- 2) Deglaze with vinegar, bring to a simmer. Add a cornstarch slurry to the pan, boil until thick. Remove from heat; add salt, pepper, and parsley.

Notes: For risotto, the idea is that when it's plated, there should be enough liquid on the bottom that when you start eating, you can see it, and by the time you're a couple bites in, the rice has absorbed the rest. The bacon vinaigrette can be made ahead of time and chilled. For best results, once you're finished searing the scallops, add the vinaigrette to the pan to deglaze. Serve warm over scallops.