



# Rustic Kitchen

BISTRO & BAR

## THE RUSTIC “SEAFOOD RISOTTO” RECIPE

This recipe was created exclusively by Executive Chef Tom Holloway  
and is frequently served at Rustic Kitchen.

### INGREDIENTS FOR SEAFOOD RISOTTO

1/2 cup Extra Virgin Olive Oil  
2 whole Shallots  
2 cups Canneroli Rice  
3/4 cup Dry White Wine  
6-8 cups Lobster Stock (or other broth) simmering  
1/4 cup Marscapone Cheese  
3 tbsp Parmesan Cheese  
1/2 cup Sugar Snap Peas (blanched)  
1/2 cup Red & Yellow Pear Tomatoes  
Salt & Pepper to taste  
8 jumbo Shrimp  
8 large Scallops  
1/2 cup Calamari  
8 oz. Lobster Meat

### FOR THE SEAFOOD

HEAT 2 tbsp of Extra Virgin Olive Oil in a non-stick skillet.

SEASON seafood with salt & pepper.

When the oil is hot add the scallops to the pan and sear to a golden brown about 3-4 minutes.

This will give a caramelized color to the scallops.

ADD the shrimp to the pan and cook till the color changes and flip over.

ADD the calamari and cook for 2 minutes.

ADD lobster meat to warm through.

RESERVE seafood until time to add it to risotto.

### FOR THE RISOTTO

HEAT 1/4 cup Olive Oil in a wide, heavy bottom sauce pan. When hot add the shallots and sweat them until just before browning, about 1-2 minutes.

ADD rice to the pan and stir (using flat wooden spoon) making sure each kernel of rice is coated with the oil. Continue to cook toasting the rice for 2-3 minutes.

ADD white wine and boil until it is almost totally absorbed into the rice. The pan should not be totally dry.

Begin adding the simmering stock in 3 parts, 2 cups at a time.

COOK on medium-high heat. Stir every minute or so until almost all the liquid is absorbed into the rice. (risotto style rice will absorb 5 x its weight)





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ADD the next round of stock to the rice and continue stirring until liquid is absorbed.

ADD remaining stock and cook until rice is just tender. (Individual taste may vary, some people like their risotto more tender than others. We like ours to have a little bite~ al dente)

Take the pan off the heat.

Drizzle the risotto with a little EVOO, add marscapone cheese, parmesan cheese & season with salt & pepper. The risotto will have a creamy consistency but each kernel of rice will be distinguishable.

ADD seafood, sugar snap peas & pear tomatoes to pan and incorporate evenly.

Plate.

Garnish with chiffonade basil.