

FOXWOODS FOOD & WINE FESTIVAL
JASON SANTOS

LOBSTER RISOTTO

Serves 2

INGREDIENTS:

1 Tbs. shallot, minced
2 tsp. garlic
2 Tbs. extra-virgin olive oil
1 ½ cups Arborio rice, blanched for 9 minutes
1/2 cup white wine
3 cups (approximately) lobster stock, kept warm
Meat from 1 lobster
Zest of 1 lemon
2 Tbs. mascarpone
Salt and pepper, to taste
2 Tbs. chives, for garnish
2 Tbs. Parmesan cheese, shaved, for garnish
¼ cup arugula, for garnish

DIRECTIONS:

Sauté shallots and garlic in olive oil until toasted. Add rice and stir for 30 seconds, deglaze with white wine. Add stock in 3 batches and stir until creamy and rice is cooked. Fold in lobster, lemon zest and mascarpone, and season with salt and pepper. Garnish with chives, Parmesan and arugula.