



Mixed Seafood Risotto



4 Servings



45 minutes

Ingredients :

- Arborio rice
- Mixed seafood (shrimp , scallops , mussels)
- Seafood stock
- Olive oil
- Butter
- Garlic
- Shallot
- Dry white wine
- Parmesan cheese
- Salt
- Black pepper
- Fresh parsley



Instructions :

1. Heat seafood stock in a saucepan and keep it warm over low heat .
2. In a wide pan , heat olive oil and butter , then sauté garlic and shallot until soft and fragrant .
3. Add Arborio rice and stir for about one minute until lightly toasted .
4. Pour in white wine and cook until it is mostly absorbed by the rice .
5. Add one ladle of warm seafood stock and stir gently until absorbed .
6. Continue adding stock one ladle at a time , stirring often , until the rice becomes creamy and tender .
7. Stir in the mixed seafood and cook for a few minutes until just done .
8. Remove from heat and mix in Parmesan cheese , salt , and black pepper .
9. Let the risotto rest briefly , then garnish with fresh parsley before serving .