

Risotto di frutti di mare
Fish Risotto in Creamy Lemon Sauce
Servings: 10

Ingredients:

3 eggs
4 ½ cup fish stock
1 qt beef stock
2 lemons, juiced
2 pinch pepper
1½ cup Arborio rice
3 pinch salt (to taste)
600gr sea bass (sable is equally good and cheaper), cut into ¾" cubes
Several garlic toes
Sliced ciabatta bread, to be toasted and rubbed on each side with a garlic toe.
Cilantro, finely chopped for garnish
10½" pieces of pimento

Directions:

Toast ciabatta bread in oven. Note: after bread is toasted scratch a garlic clove once or twice on each side of the bread.

Bring the fish stock to a boil, add the rice to the pot, and boil lightly for around 20 minutes—adding beef stock as needed to thin out the risotto. Thickness when done should be between a soup and a risotto.

Add the pepper to taste and turn heat to low.

In separate bowl, beat the eggs and slowly add the lemon juice.

Slowly add a little of the hot risotto to the egg mixture, stirring continuously.

Add the mixture to risotto, stirring well.

Add fish cubes and cook several minutes until the fish is cooked.

Distribute the risotto to the serving bowls.

Scatter some finely chopped cilantro over each serving for garnish

Place toasted ciabatta bread slices perched half on rim of bowl and half in the risotto.

Lastly, to complete the garnish place pimento piece in center of the bowl.