



Lobster Risotto

Jacob · 29/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

6

Description

This lobster risotto is deliciously rich and creamy. It's made with cooked lobster, Arborio rice, caramelized onions, white wine, and Parmesan cheese for a seafood dish that is sure to impress.

Ingredients

- - ¼ cup olive oil
- divided - 2 onions
- chopped - 6 cups chicken broth - 1 shallot
- chopped - 1 clove garlic
- chopped - 1 ½ cups Arborio rice - ½ cup white wine - 1 tablespoon honey - 3 tablespoons butter - 1 cup light cream - 1 tablespoon paprika - 1 teaspoon cayenne pepper - ¼ cup sherry - 2 cups cooked lobster meat - ½ cup shredded Parmesan cheese - 1 pinch salt and ground black pepper to taste

Instructions

1. Heat 2 tablespoons oil in a large skillet over medium heat. Add onions; cook and stir until caramelized and very tender
2. about 20 minutes. Bring chicken broth to a boil in a pot; reduce heat to low and keep at a simmer. Heat remaining 2 tablespoons oil in a large
3. flat-bottom pan over medium-high heat. Cook and stir shallot and garlic in the hot oil until fragrant
4. about 2 minutes. Add Arborio rice to shallot mixture; cook and stir until rice begins to brown
5. about 3 minutes. Add wine and cook for 1 minute. Stir 1 cup chicken broth into rice mixture; cook
6. stirring constantly
7. until broth is absorbed. Repeat adding broth
8. 1 cup at a time
9. until all the broth is used
10. stirring constantly until broth is absorbed each time
11. about 30 minutes. Stir honey into onions; cook and stir
12. 5 minutes more. Stir butter into rice mixture until melted. Add cream and stir until rice mixture thickens
13. about 3 minutes. Add paprika and cayenne pepper; stir well. Add sherry and mix well. Stir lobster meat into rice mixture and cook until heated through
14. about 3 minutes. Mix Parmesan cheese into rice mixture until melted. Add onion mixture and mix well; season with salt and pepper.