



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

JAN 2021
Recipe 140



(photo by Marc-Henri)

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New Year's Lobster Tails & Champagne Risotto

PREPARATION

- 1 - Melt a half a stick of butter in a large saucepan. Sauté the shallots very gently in the butter for a minute or two, taking care not to brown the butter or the shallots.
- 2 - Turn the flame up to medium. Add the rice and let it "toast" for a couple of minutes, then add a glass of champagne. Allow the champagne evaporate.
- 3 - Now add a ladleful of broth to the rice. Simmer over medium heat, stirring from time to time, until the broth has been absorbed by the rice. Add another ladleful of broth and repeat for a total of 18 minutes or so. The rice is done when it's still al dente but without any chalkiness in the center.
- 4 - Begin to prepare lobster by preheating oven to Broil (500 degrees F). Rinse the defrosted lobster shells and set the oven rack about 6-7 inches away from the broiler.
- 5 - Butterfly the lobster tails and place them onto a baking sheet.
- 6 - In a small bowl, whisk together the melted butter, garlic, lemon juice, smoked paprika, and cayenne. Brush the butter mixture over the lobster meat.
- 7 - When the rice is 10 minutes away from being done, go ahead and broil the lobster tails until the meat is opaque and lightly browned, about 1 minute per ounce. (For example, broil 10-ounce lobster tails for 10 minutes.)
- 8 - Meanwhile, when the rice is almost done, add a second glass of champagne and allow it to partially evaporate.
- 9 - Off heat, add the Parmigiano-Reggiano and more butter to the rice. Stir vigorously for 30 seconds or so, until the cheese and butter have melted and the rice has developed a nice, creamy texture. Serve with lobster tails immediately.

INGREDIENTS

For Champagne Risotto:

- 1 lb rice for risotto, preferably Carnaroli or Vialone Nano
- 2-3 shallots, finely minced
- 2 glasses of champagne
- Chicken broth
- Butter
- 2 1/2 oz Parmigiano-Reggiano cheese, grated

For Lobster tails:

- 4 Lobster tails (10 oz each)
- 1/4 cup Salted butter (melted; 1/2 stick)
- 2 cloves Garlic (crushed)
- 2 tsp Lemon juice
- 1/2 tsp Smoked paprika
- 1 pinch Cayenne pepper

COOK'S NOTE:

Risotto allo champagne, or Champagne Risotto, is an elegant accompaniment to broiled lobster tails. Succulent and festive, this pairing offers a celebratory appeal perfect for special occasions.

Bon Appétit!
-George