

lobster risotto

4 Tbs. (½ stick) unsalted butter

1½ cups finely diced leeks

2 Tbs. cognac or brandy

Meat from tails and claws of 2 cooked lobsters, tail meat halved, cut into ½" pieces

1 Tbs. olive oil

½ cup finely diced fennel

2 garlic cloves, minced

2 cups Arborio rice

¼ tsp. lemon zest

½ cup white wine

8 cups lobster stock, warmed*

2 Tbs. chopped chervil, plus chervil sprigs

Salt, to taste

In sauté pan over medium heat, melt 3 Tbs. butter. Add 1 cup leeks; cook 5 minutes. Add cognac; simmer, stirring, 1 minute. Add lobster meat; cook 1–2 minutes. Remove from heat.

In risotto pan over medium heat, melt 1 Tbs. butter with oil. Add fennel; cook 5 minutes. Add ½ cup leeks; cook 2 minutes. Add garlic; cook 1 minute. Stir in rice and zest; cook 2 minutes. Add wine; stir until absorbed. Add stock ½ cup at a time; stir constantly until almost completely absorbed before adding more. After 35–45 minutes, stir in lobster meat mixture, except for claw meat. Stir in 2 Tbs. chervil; season with salt. Divide risotto among 4 bowls; top each with claw meat. Garnish with chervil sprigs. Serves 4.