



BOREALIS

Scallops, Mussels and Tomato Risotto



SERVING: 20 Pieces

Ingredients

40 x Large Scallops
1000 gr Risotto base
500 gr x Mussels
300 gr Tomato concasse

INGREDIENTS FOR RISOTTO BASE

100 ml Olive oil
100 gr White onion diced
5 Garlic cloves minced
400 gr Arborio rice

100 ml Dry white wine

60 grams Lobster bouillon (made to stock)

300 gr tomato concasse

500 gr mussel meat (25gr per portion – 5 each)

Salt & Black pepper

METHOD FOR RISOTTO BASE

- Heat the olive oil in a large saucepan over medium heat. Add the chopped onion and cook until softened, about 4-5 minutes. Add the minced garlic and cook for another 1-2 minutes.
- Add the Arborio rice to the saucepan and stir it with the onion and garlic for about 2-3 minutes, until the edges of the grains look slightly translucent.
- Pour in the dry white wine and stir continuously until it has been completely absorbed by the rice, about 2-3 minutes.
- Begin adding the hot lobster bouillon stock, one ladleful (about 100ml) at a time.
- Stir the risotto frequently, allowing each ladleful of stock to be almost completely absorbed before adding the next ladle.
- When the rice is al dente, remove from the heat and cool down rapidly in the blast chiller.