

TRUFFLED LOBSTER RISOTTO

INGREDIENTS

1 pound cooked lobster meat, picked from shells
3 cups lobster stock
4-5 tablespoons white or black truffle oil
1/4 cup chopped shallots
1 cup arborio rice
1/4 cup brandy or white wine
2/3 cup grated pecorino
1/3 cup chopped fresh chives
Salt and pepper to taste

DIRECTIONS

Bring lobster stock to simmer; keep hot.

Heat 1 tablespoon truffle oil in heavy large saucepan over medium heat. Add shallots; sauté 2 minutes. Add rice; stir 2 minutes. Add brandy or white wine; reduce heat to medium-low. Simmer until brandy or wine is absorbed, stirring constantly, about 2 minutes.

Add lobster broth and 3/4 of chicken broth. Simmer until rice is just tender and mixture is creamy, adding remaining broth by 1/4 cupfuls as needed and stirring often, about 20 minutes. Add lobster and pecorino; stir until heated through. Remove from heat.

Stir in 2 tablespoons truffle oil and chives. Season with salt and pepper.