

## Lobster Risotto



2 fresh Maine lobsters, boiled  
3 c lobster stock (from boiling the lobsters)  
1/4 c white wine  
2 T olive oil  
2 shallots, diced  
1 leek, diced  
1-1/2 c Arborio rice  
1/2 c parmesan cheese  
Truffle salt to taste  
Pepper to taste

First boil two live Maine lobsters. Remove the tail and claw meat. Chop the tail meat and set both chopped tail meat and whole claw meat aside, keeping warm.

In a larger sauce pan heat the oil over medium heat. Add the shallots and leeks and cook, stirring constantly for 2 minutes. Reduce the heat, add the Arborio and mix to coat. Cook for about 2-3 minutes or until the grains are translucent. Next pour in the white wine and cook, stirring constantly, until reduced—about 1-2 minutes.

Gradually add the hot lobster stock (the water used to boil the lobsters) 1/2 cup at a time and stir constantly until it is absorbed. Increase the heat if necessary. The liquid should be slightly bubbling, but do not bring to a rolling boil. Stir constantly and continue adding stock and stirring until absorbed. Once about half of the liquid is absorbed add the lobster tail meat. Then continue adding liquid and stirring until all of the liquid is absorbed, about 20 minutes for the whole process.

After the lobster stock has been absorbed, stir in the parmesan cheese and cook for another 2-3 minutes. Remove the risotto from the heat and season with salt and pepper.

Garnish risotto with lobster claw meat and serve. Makes 2-4 servings.