

## Seafood Risotto with Saffron, Truffle & Lemon Mascarpone



*Recipe provided by Daniel Sharp from Sharp Infuson*

*For the Stock:*

- 2L water
- 1 fresh bay leaf
- 1 brown onion, roughly chopped
- 1 clove garlic, smashed
- Half lemon
- 1 celery stalk, roughly chopped
- 1 carrot, roughly chopped
- A few parsley stalks
- 5 peppercorns, crushed
- 1 fish head and frame, cleaned and washed with gills and blood removed

*For the Risotto:*

- 1 cup Arborio rice
- 1 clove garlic, crushed
- 1 brown onion, finely chopped
- Truffle oil, to taste
- ½ gram saffron strands
- 1 blue manna crab
- 2 fillets fresh fish (I used Hapuka for this demo)
- Fish stock from above, simmering.
- Small handful chopped Italian parsley
- Juice half a lemon
- 100gm mascarpone cheese
- Salt to taste
- Freshly cracked black pepper to finish

To prepare the stock, place all the ingredients into a large stock pot, bring to the simmer. Allow to gently simmer for 10 minutes. At this point, it is time to cook the crab! I cooked the crab in the stock for a few reasons.

1. The crab will take on flavours of the stock.
2. The stock will take on flavours of the crab, instead of wasting it in water that you will throw away!

Clean the crab by removing the head, guts and gills. All of the scraps can now be placed into the stock, which will add for more flavour also!

Submerge the pieces of crab into the stock, they will take about 7 minutes to cook. Once cooked, turn off the heat, remove crab and allow to cool.

The stock can now be strained as per usual. Discard the stock solids. Return stock to pot, and bring to a low simmer.

To prepare the risotto, in a medium saucepan, sauté the onions, garlic in a little olive oil. Once soft and fragrant, add the rice. Cook on a medium heat for about 4 minutes, or until the rice begins to crackle slightly.

You can now add stock to cover the rice. Continue stirring over medium heat, adding more stock a little at a time as it is absorbed. After about 8-10 minutes, add the saffron and truffle oil to taste. While the risotto is cooking, remove the meat from the crab, and set aside. Discard shells.

Keep adding the stock, a little at a time, until the rice is almost cooked. Now, add the fish pieces, cook for about 3 minutes, and add the crab. Stir through the lemon juice, season with salt to taste. Add cracked black pepper to taste.

To finish the risotto, remove from heat and stir through the mascarpone cheese. Stir through chopped parsley. The risotto should be quite wet and 'flowing'.

Top with a dollop of mascarpone cheese, cracked black pepper and serve immediately.