



RECIPE FOR

RISOTTO WITH PRAWNS



60 MIN

LEVEL



PREPARATION

- Peel the shrimps: Place them on a plate and put the heads and shells in a pan. Add water. Simmer until the heads and shells turn pink. Strain the resulting broth and keep warm.
- Fry the prawns in a little olive oil until cooked and keep warm.
- Peel and dice one onion. Sweat it in the butter cut into pieces. Add the risotto rice and let it become translucent.
- Add the 20 cl of white wine. Let it simmer while stirring. When the white wine has evaporated, add the filtered shrimp stock.
- Stir, then gradually add the remaining water, continuing to stir, until the rice is cooked (about 18 minutes).
- At the end of the cooking time, add the shrimps and mix. Add the grated Parmesan cheese, salt and pepper.
- Serve the risotto with the prawns and add a few shavings of Parmesan over the risotto on the plate.



Shopping list

INGREDIENTS

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 16 prawns
 200g shrimps
 320g risotto rice
 2 onions
 20 cl dry white wine
 50 g butter
 80 g grated parmesan cheese
 20 g parmesan shavings

Les Jamelles

www.les-jamelles.com



contact@les-jamelles.com • 1 Route des Corbières - 11 800 Monze - France

