

Prawn and Scallop Risotto

Ingredients

Serves 4

- 100g butter, plus a knob
- 2 Shallots, finely chopped
- 450g Risotto rice
- 750ml-1L Fish stock (or light chicken stock), hot
- 350-400g Raw peeled prawns
- 1 lemon, zested and juiced
- 3 tbsp Cream cheese
- 12 Scallops, roe removed
- 1 bunch of Chives, finely chopped
- ½ bunch of Basil, chopped



Method

Melt the butter in a large heavy-based pan and cook the shallot gently until soft but not coloured. Add the rice and stir until the grains are well coated in butter.

Add the hot stock gradually, about 200ml at a time, stirring each addition in well, until the rice is just tender, this will take about 20 minutes. Add the prawns when the rice is done but still al dente, then season and add the lemon zest and juice. Turn the prawns over so they cook on both sides, and when they're done, add the cream cheese and fold it in.

Leave the risotto to sit for 5 minutes while you fry the scallops for a minute on each side in a knob of butter in a frying pan. Add these to the risotto and sprinkle with chopped chives and basil.