

a pearl kind of girl

Scallop Risotto

1 tablespoon salt	1 1/2 cups finely grated Parmesan
6 tablespoon extra-virgin olive oil	1 tablespoon truffle oil
1 shallot, chopped	1 tablespoon ground black pepper
2 cups carnaroli or Japanese sushi rice	1 cup mushrooms, chopped
1 cup dry white wine	1 tablespoon minced garlic
7 tablespoons unsalted butter, cut into pieces	1 pound sea scallops

Combine 1 tablepoon of salt and 10 cups water in a medium pot, and bring to a simmer.

Heat 5 tablespoons of olive oil in a dutch oven and cook shallot until translucent and soften. Add 1/2 cup of water, stirring often, until water evaporates and shallot is completely tender.

Add rice and stir well to coat with oil. Stir constantly until grains of rice are translucent around the edges, about 5 minutes, and they make a clattering sound when they hit the pot. (Coating the grains with oil helps the rice cook evenly so the outside does not become mushy before the center is tender.) Add wine, bring to a simmer stirring occasional until wine is evaporated.

Reduce heat to medium and add hot salted water for second pot in 1 cup increments. Stir constantly and allow water to absorb fully before adding more. Cook until rice is al dente and surrounded by a creamy suspension, about 30 minutes. Remove pot from heat, add 5 tablespoons of butter, Parmesan cheese, truffle oil and ground pepper and stir until melted.

Heat 1 tablespoon of butter in a skillet on medium. Add chopped mushrooms and garlic, cook until mushrooms are tender, about 3 minutes. Pour mushrooms over risotto and using the same skillet, heat 1 tablespoon of olive oil on medium-high until just beginning to smoke.

Season scallops generously with salt and pepper. Cook scallops on one side until a golden brown crust forms on the bottom, about 3 minutes. Reduce heat to medium-low and turn scallops over. Add 1 tablespoon of butter to skillet and cook about 2 minutes.

Plate scallops with risotto and serve warm.

