

Champagne and Scallop Risotto

Serves 4

Ingredients

20g Australian butter

1 leek, finely sliced

2 cloves garlic, crushed

2 cups Arborio rice

1 cup champagne or white wine

3 1/2 cups chicken stock, boiling

2 cups Australian milk, heated until just boiling

1 tablespoon finely chopped fresh thyme leaves

1/4 cup freshly snipped chives

1/2 teaspoon finely grated lemon rind

16 fresh scallops, cleaned

1/4 cup shredded Australian parmesan cheese

black pepper, to taste

2 tablespoons flaked almonds, toasted and slightly crushed



Method

1. Heat butter in a saucepan, add leek and garlic, cook until soft. Add rice, stir for 1 minute or until the rice is toasted.

2. Add champagne, all at once and cook, stirring until absorbed. Add stock 1 cup at a time, stirring constantly over low heat until all the liquid is absorbed before adding more stock. Continue until all the stock is absorbed.



3. Add hot milk, 1 cup at a time until absorbed and rice is tender. Stir through thyme, chives, lemon rind, scallops and parmesan. Cook until scallops are just milky white. Season with black pepper to taste and serve topped with flaked almonds.