

RISOTTO CON SCAMPI E RADICCHIO

(Risotto with Scampi and Radicchio)

SERVES 4



THE ITALIAN short-grain rices vialone nano, carnaroli, and (the most widely available of the three) arborio are all used for risotto in Italy. Of these, says Italian cookbook author and teacher Marcella Hazan, “carnaroli is the best rice for risotto...it doesn’t go from un-

dercooked to overcooked in a second; it has more finesse than arborio”. Scampi, featured in this risotto we were served at a privately owned palazzo in Venice, are actually saltwater crayfish tails, also sold as Dublin Bay prawns. Fresh small shrimp may be substituted.

1 fish bouillon cube
3 tbsp. extra-virgin olive oil
1 small white onion, peeled and minced
2 cloves garlic, peeled and minced
1¼ lbs. small shrimp, peeled
1½ cups carnaroli or other risotto rice
1 cup tocai friulano or other dry Friuli white wine
1 medium head radicchio di treviso, trimmed and chopped
1 tbsp. butter
¼ cup grated parmigiano-reggiano
Salt

1. Bring 5 cups water to a boil in a medium pot over high heat. Reduce heat to low, add bouillon cube, and stir until dissolved.

2. Heat oil in a medium heavy pot over medium-low heat. Add onions and garlic and cook, stirring often with a wooden spoon, until soft, about 10 minutes. Increase heat to medium-high, add shrimp, and cook for 1 minute.

3. Add rice, stir to coat well, then add wine and cook until alcohol evaporates, about 3 minutes. Add ¾ cup warm fish broth at a time and cook, stirring constantly, until broth has been absorbed before adding more. After 15 minutes, add radicchio. Continue cooking until rice is tender but firm, about 5 minutes more. Remove from heat, stir in butter and parmigiano, and season to taste with salt.