

Lobster Risotto

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-lobster-risotto-recipe>

Ingredients:

- 4 tablespoons unsalted butter
- 1 1/2 cups leeks finely diced
- 2 tablespoons cognac or brandy
- 2 lobsters cooked, claw and tail meat halved and cut into 1/2-inch pieces
- 1 tablespoon olive oil
- 1/2 cup fennel finely diced
- 2 garlic cloves minced
- 2 cups arborio rice
- 1/4 teaspoon lemon zest
- 1/2 cup white wine
- 8 cups lobster stock warmed
- 2 tablespoons fresh chervil chopped, plus chervil sprigs
- kosher salt to taste

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 88 grams
3. Cholesterol: 100 milligrams
4. Fat: 17 grams
5. Fiber: 4 grams
6. Protein: 23 grams
7. SaturatedFat: 8 grams
8. Sodium: 440 milligrams
9. Sugar: 2 grams

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