

# Shrimps risotto with smoked salmon, fried capers, lemon zest and green peas

**Recette pour 4 personnes**



## Description

A creamy risotto garnished with scampis, smoked salmon, fried capers with some brightness added by lemon zest and green peas.

## Ingrédients

### Risotto

- 250 Gr Arborio rice
- 0.50 Unit(s) White onion
- 200 Ml White wine
- 1 Liter(s) Vegetable stock
- 25 Gr Butter
- 100 Gr Grated parmesan
  
- Olive oil
- Salt and pepper

### Risotto Garnish

- 12 Unit(s) Big shrimp
- 4 Slice(s) Smoked salmon
- 65 Ml Capers
- 290 Gr Peas
- 1 Unit(s) Lemon zests
- 20 Leaf(ves) Fresh cilantro
  
- Olive oil
- Salt and pepper

## Préparations

Temps de préparation **45.00 mins**

### Risotto

In a saucepot with a thread of olive oil on medium heat sweat the onions until translucent, then add the arborio and continue to cook until translucent as well. Deglaze with the white wine and still on medium, cook until most of the liquid has absorbed. Next, cover the rice with the stock and continue cooking until it has been mostly absorbed and continue to repeat this process until the rice is cooked. Once cooked, lay the rice out on a baking sheet to cool it down. Set aside.

### Risotto Garnish

On medium-high heat, place a frying pan with a good quantity of oil to heat up. Gently add the capers and fry them for about 1 minute. Remove them from the oil and place on scott towel or equivalent absorbent paper.

In another frying pan, heat olive oil and a bit of butter on medium heat then add the shrimps, cooking for about 2 minutes on each side. Season them and set aside.

Bring a saucepot of salted water to a boil, then add your green peas and cook for 7-8 minutes. Strain and drop them in an ice bath to stop them from overcooking.

Prepare your lemon zests as well as the slices of smoked salmon.

### Plating

In a saucepot, reheat the risotto with a bit of vegetable stock. Next add the shrimps, fried capers, peas and lemon zest. Add the parmesan last and stir it in to incorporate it.

Serve the risotto centered in a bowl or plate and garnish with a thread of olive oil and some coriander leaves.

**Bon appétit!**