

Snow crab risotto, green apple, celery, lemon, Parmesan cheese, chives |

Recipe for 4 servings

Description

A classic with an emblematic product: snow crab.

Note

Be careful when cooking your rice: keep it whole but not crunchy. Make sure your rice is sufficiently moistened with stock when you serve it. It shouldn't stick to the plate.

Ingredients

Risotto

- 300 Gr Arborio rice
- 150 Gr Onion
- 4 Sprig(s) Thyme
- 200 Ml White wine
- 1 Liter(s) Vegetable stock
- 1 Unit(s) Granny smith apple
- 50 Gr Celery
- 1 Unit(s) Lemon juice
- 300 Gr Snow crab meat
- 100 Gr Parmesan
- 0.50 Bunch(es) Chives

Preparation

- Preparation time **30 mins**
- Resting time **0 mins**

Setting up

Prepare your instant vegetable stock and keep it warm.

Peel and finely chop your onion.

Shell the snow crab legs to remove the meat.

Make a brunoise from the celery and green apple.

Finely chop the chives and grate the Parmesan.

Risotto

In a saucepan with olive oil, sweat the onion and thyme, then add the rice and cook until translucent. Add the white wine and cook over medium heat until evaporated, then cover the rice with the first ladleful of hot stock, stir gently, wait for it to be absorbed and repeat the operation until the rice is cooked. Then spread out on a baking sheet and set aside.

Finish assembly

Heat the risotto in a saucepan with a knob of butter, then add the apple and celery brunoise.

Add the crabmeat, reheat well and, just before serving, finish off with the Parmesan and chives, and adjust the seasoning.

Bon appétit!