

# RACHIELE/TUCCI FAMILY RECIPE

## RISOTTO CON GAMBERETTI

### Risotto with Shrimp

( Makes 4 Servings )

1 pound medium-size shrimp, peeled and de-veined, shells reserved	1 clove garlic, chopped
1 medium-size onion, quartered	2 tablespoons unsalted butter
1 celery stalk, cut into thirds	¼ cup chopped onions
1 carrot (optional), cut into thirds	1 cup arborio rice
4 sprigs fresh parsley	½ cup dry white wine
Kosher salt	1 fresh or canned plum tomato, peeled, seeded, and diced
5 cups water	¼ cup finely grated Parmesan cheese (optional)
4 tablespoons olive oil	

In a large saucepan, combine the shrimp shells, quartered onion, celery, carrot, parsley, salt to taste, and water. Bring to a boil, then simmer gently, with the lid slightly askew, for 25 minutes. Strain through a fine-mesh sieve. Discard the shells and vegetables. When you are ready to prepare the risotto, warm the broth to a gentle simmer.

Warm 2 tablespoons of the olive oil in a large high-sided sauté pan set over medium heat. Add the garlic and cook until lightly colored, about 1 minute. Add the shrimp and cook until they turn light pink, about 4 minutes. Remove the shrimp from the pan to a plate and set aside.

Add the remaining 2 tablespoons olive oil, 1 tablespoon of the butter, and the chopped onions to the sauté pan. Cook over medium-high heat until the onions have softened but not browned, about 5 minutes. Add the rice, stirring to coat it with the olive oil. Stir in 1 cup of the simmering broth. When the rice has absorbed the broth, add the wine and tomato and stir until the wine has been absorbed by the rice. Add the remaining broth, ½ cup at a time, stirring frequently and allowing the rice to absorb the liquid after each addition, until the rice is *al dente*, 15 to 20 minutes. Add the reserved shrimp along with the last ladleful of broth and any juices that may have accumulated on the plate. The rice should have a slight resistance to the bite. If it seems too hard, add a little more liquid and continue cooking for another minute or two. Remove the rice from the heat and briskly stir in the remaining 1 tablespoon butter and the cheese. Serve immediately.

### VARIATIONS:

The shrimp may be peeled and the broth prepared several hours ahead of time.

Chick stock may be substituted for the shrimp broth, although this will alter the delicate flavor slightly.

NOTE: Leftover shrimp broth may be frozen in an airtight container for up to 3 months.