

SEAFOOD

Risotto

4-6 servings

4 tbsp	PASTENE Extra Virgin Olive Oil	60 mL
1½ cups	PASTENE Italian Arborio Rice	375 mL
2	garlic cloves, minced	2
3 cups	fish or chicken stock	750 mL
1	can (10.5 oz/142 g) PASTENE Baby Clams	1
1	pinch of saffron	1
12	fresh shrimps, peeled and deveined	12
12	fresh scallops	12
1 tbsp	chopped fresh parsley	15 mL
1 tbsp	chopped fresh basil	15 mL
	PASTENE Grated Parmesan Cheese	

- Heat olive oil in a saucepan over medium heat. Add rice and garlic. Cook until lightly browned.
- Add 1 cup (250 mL) fish or chicken stock. Continue cooking, stirring, until liquid is absorbed. Add remaining stock one ladle at a time until absorbed.
- Add clam juice from clams (reserve clams for later) and saffron. Mix well. Cook until rice is nearly tender. Arrange shrimps and scallops on top of rice, cover, and cook 5 minutes until seafood is cooked.
- Stir in parsley, basil, and reserved clams. Serve hot with grated Parmesan, if desired.

