



Risotto with Prawn & Preserved Lemon **Olimpia Bortolotto & Daniel Kranjcic 12/05/10**

Serves 4

Ingredients

12 medium sized prawns (cleaned)
1 litre chicken or vegetable stock
50 ml olive oil
1 medium sized onion
400 grams Arborio Vialone rice
150ml white wine
Salt and pepper to taste
50 grams each of butter and parmesan to be added at the end
1 tbs preserved lemon (see recipe)

Preserved Lemon:

40 lemons
1 kg rock salt
2 cinnamon sticks
5 star anise
10 cloves
5 bay leaves

Method

Combine the oil and onion in a heavy based deep pan and cook over a moderate heat until the onion is soft, about 5 minutes. Stir frequently.

Add the rice and stir for a few minutes so every grain is coated with oil.

Add white wine and stir over a moderate heat until it has been absorbed.

Add a ladleful of the simmering stock and stir over moderate heat until the stock has been absorbed. Keep adding stock, remembering to stir until all the stock has been adsorbed before adding the next ladle.

Cook until the rice is al dente then add prawns and preserved lemon for the last 5 minutes of cooking.

Season with salt and pepper to taste.

Cooking time is approximately 20 minutes. When cooked add 50 grams of butter and parmesan to ensure a creamy texture.

Preserved Lemon

Place 20 lemons in the freezer overnight. Remove in the morning and allow to thaw completely.

Cut a cross through the top of the lemon but not all of the way so the lemon stays in one piece.

Stuff the lemon full of rock salt and place tightly in a jar with spices.

Juice the remaining lemons and top the jar up, leaving as little air as possible.

Leave in the jar for 6 months before using.