

Sautéed Shrimp with Crème Fraîche and Meyer Lemon Risotto

PAIRS WITH SEAGLASS CHARDONNAY

- 1 lb. large shrimp, peeled and deveined
- 3 T extra virgin olive oil
- kosher salt
- fresh ground black pepper
- 4 ½ cups chicken stock (low-sodium)
- 3 shallots, small diced
- 1 clove garlic, minced
- 1 cup carnaroli or arborio rice
- ½ cup SeaGlass Chardonnay
- 3 T Meyer lemon juice (regular lemons can be substituted)
- 1 t lemon zest
- ⅛ cup crème fraîche
- ¼ cup parmesan cheese, grated
- 2 T unsalted butter
- 1 T flat leaf parsley, chopped fine



Heat 1 tablespoon of olive oil in large sauté pan over high heat. Sprinkle shrimp with salt and pepper. Add to pan and sauté until shrimp are opaque in center, about 3 minutes. Remove from pan; place on a platter, cover loosely, and set aside.

Heat 2 tablespoons of olive oil in 4 quart saucepan over medium heat. Add the shallots, garlic and a pinch of salt and cook until tender but not browned. Add the rice and stir to coat the rice with the olive oil, about 2 minutes. Pour the chardonnay into the rice mixture, stirring constantly, until the liquid is evaporated, about 4 minutes. Add 1 ladleful of the chicken stock, stirring constantly. Once the stock has been absorbed by the rice, add another ladleful. Repeat the process with the remaining stock, about 20 minutes.

Stir in shrimp, lemon juice, lemon zest, crème fraîche, parmesan and butter, reduce heat to low, and cook until warm, not more than 1 minute. Remove from heat. Stir in parsley. Season with kosher salt to taste. Divide among individual plates or bowls and serve immediately.

Enjoy with a glass of SeaGlass Chardonnay.

SEAGLASS