

# ROASTED GROUPEL WITH SEAFOOD RISOTTO AND CHAMPAGNE-CITRUS BEURRE BLANC

Serves 4

## ingredients:

### For the Seafood Risotto:

- 2 tablespoons extra virgin olive oil
- ½ cup finely chopped onion
- 1 teaspoon minced garlic
- 2 cups Arborio rice
- ½ cup white wine
- 3 cups warm chicken stock or broth, divided
- 1 (6-ounce) fresh lobster tail, diced
- 4 ounces fresh rock shrimp or another small shrimp, peeled and deveined
- ¼ cup yellow corn kernels
- ¼ cup sliced leeks
- 2 tablespoons mixed chopped herbs (chervil, tarragon, chives)
- 3 tablespoons diced tomato
- 2 tablespoons unsalted butter
- Kosher salt
- Freshly ground white pepper

### For the Champagne Beurre Blanc:

- 1 cup finely sliced shallots
- 2 cups dry Champagne or white wine
- 3 tablespoons white wine vinegar
- ½ teaspoon whole black peppercorns
- 1 bay leaf
- 1 tablespoon fresh lemon juice
- 1 tablespoon orange juice
- 1 tablespoon fresh lime juice
- 1 ½ cups (3 sticks) unsalted butter, cut into pieces
- Kosher salt
- Freshly ground white pepper

### For the Grouper:

- 2 tablespoons olive oil
- 4 (6- to 7-ounce) skinless grouper fillets
- Kosher salt
- Freshly ground black pepper



## directions:

1. Prepare the Risotto: Heat oil in a large saucepan over medium heat. Add onion and garlic; cook 1 minute. Add rice, stirring to coat; cook 2 minutes. Add wine, and cook, stirring constantly, 2 minutes or until wine is absorbed. Add 1 cup chicken stock, and cook, stirring constantly, until absorbed. Repeat with 1 more cup chicken stock. Stir in remaining 1 cup broth, lobster, shrimp, corn, and leeks; cook 2 minutes. Stir in herbs, tomato, and butter. Season to taste with salt and pepper. Cover and keep Warm.
2. Prepare the Sauce: Combine first 8 ingredients in a 2-quart saucepan over medium-high heat. Cook 15 to 20 minutes or until liquid has almost evaporated. Reduce heat to low; gradually add butter, 1 piece at a time, whisking after each addition, until melted. Strain mixture through a fine wire-mesh strainer, discarding solids. Season to taste with salt and pepper. Cover and keep Warm.
3. Prepare the Grouper: Preheat oven to 450 degrees. Heat oil in an oven-safe, nonstick skillet over high heat. Sprinkle grouper with salt and pepper. Place fish in pan and reduce heat to medium. Cook 2 minutes. Transfer skillet to oven and bake 6 minutes or until fish is just cooked through. Serve over Seafood Risotto and Champagne-Citrus Beurre Blanc.

Enjoy!