



Culinary Masterclass

Pan Pacific Singapore

Presented by:

Joseph Vargetto

Crown Limited, Australia

Black Lip Mussel Risotto With Zucchini Flower, Lemoncello Milkshake



Serves 2

INGREDIENTS

- 2 shallots, peeled and finely chopped
- 3 garlic cloves, peeled (divided in use)
- 100g butter
- 140g Carnaroli rice
- 40ml white wine
- Warm chicken stock
- 12 mussels, shelled and poached
- ½ bunch finely chopped dill
- 5 tomatoes, diced
- 200ml olive oil
- 150g grated Parmesan cheese
- Salt and pepper, to taste

Lemoncello Milkshake

- 30ml lemoncello (Italian lemon liqueur)
- 1 tbsp mascarpone cheese
- 150ml Fresh cream
- A knob of butter

Garnish

- 2 zucchini flowers, coated with a mixture of water, flour and cornstarch and deep-fried tempura-style)
- 6 deep-fried onion rings
- 6 deep-fried basil leaves

Method:

- For the Black Lip Mussel Risotto:** Sweat the shallots and 1 garlic clove in butter in a pot over a medium heat until they are soft. Then add the Carnaroli rice and stir for about a minute. Add the white wine and continue cooking until the liquid is reduced. Then add enough warm chicken stock to just cover the rice.

Stirring continuously, add the poached mussels, dill and diced tomatoes to the rice mixture. Check the rice and add stock as needed, adding less as the rice becomes cooked. (You know the rice is cooked when each grain has good body but is not too crunchy.) When ready, remove the pot from heat, stir in 2 spoons of acid butter, as well as the Parmesan cheese and olive oil. Season to taste with salt and pepper. The risotto should be creamy and smooth.

- For the Lemoncello Milkshake:** Bring to a boil the Lemoncello, Marscapone cheese and cream in a pot and then froth with a hand-blender, while adding a small knob of butter to stabilise the milkshake.

To Serve:

Serve the black lip mussel risotto in a soup plate and garnish with the tempura zucchini flowers, deep-fried onion rings, and deep-fried basil leaves. Drizzle a little Limoncello milkshake around the plate.