

Risotto ai Gamberetti (Shrimp)

Ingredients

- 8 ounces extra-large shrimp (21 to 25 per pound), peeled, deveined, and tails removed, shells reserved for stock
- 1 tsp table salt, divided
- 2 tsp vegetable oil
- 4 cups water
- 8 black peppercorns
- 1 bay leaf
- 2 Tbsp unsalted butter, divided
- ½ onion, chopped fine
- ½ fennel bulb, cored and chopped fine
- ⅛ tsp baking soda
- 1 garlic clove, minced
- ¾ cup Arborio rice
- ½ cup dry white wine
- ¼ cup grated Parmesan cheese, plus extra for serving
- 2 Tbsp minced fresh chives
- ¼ tsp grated lemon zest plus 2 tsp juice, plus lemon wedges for serving



Preparation

1. Cut each shrimp crosswise into thirds
2. Toss with ¼ teaspoon salt and set aside
3. Heat oil in large saucepan over high heat until shimmering
4. Add reserved shrimp shells and cook, stirring frequently, until shells begin to turn spotty brown, 2-4 minutes
5. Add water, peppercorns, bay leaf, and ½ teaspoon salt and bring to boil
6. Reduce heat to low and simmer for 5 minutes
7. Strain stock through fine-mesh strainer set over large bowl, pressing on solids with rubber spatula to extract as much liquid as possible; discard solids
8. Melt 1 tablespoon butter in now-empty saucepan over medium heat
9. Add onion, fennel, baking soda, and remaining ¼ teaspoon salt
10. Cook, stirring frequently, until vegetables are softened but not browned, 6-7 minutes (volume will be dramatically reduced and onion will have mostly disintegrated)
11. Add garlic and stir until fragrant, about 30 seconds
12. Add rice and cook, stirring frequently, until grains are translucent around edges, about 3 minutes
13. Add wine and cook, stirring constantly, until fully absorbed, 2-3 minutes
14. Stir 2 cups stock into rice mixture; reduce heat to medium-low, cover, and simmer until almost all liquid has been absorbed and rice is just al dente, 16-18 minutes, stirring twice during simmering
15. Add ½ cup stock to risotto and stir gently and constantly until risotto becomes creamy, about 3 minutes
16. Stir in Parmesan and shrimp

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17. Cover saucepan and let stand off heat for 5 minutes
18. Gently stir chives, lemon zest and juice, and remaining 1 tablespoon butter into risotto
19. Season with salt and pepper to taste
20. If desired, stir in additional stock to loosen texture of risotto
21. Serve, passing lemon wedges and extra Parmesan separately