GRILLED SHRIMP SCAMPI WIT NAZARETH ON LEMON-CHIVES RISOTTO

Instructions:
Heat the broth to boiling point and put aside. Heat the olive oil in the saucepan, add the rice, and stir-fry for about 1 minute. Quench with lemon juice and white wine and turn down the heat to half power. Always let the fluid vanish while stirring.

Then add about 1.5 dl hot broth. Continue to stir and let the fluid boil down. Repeat 5 times until the rice is al dente.

In the meantime, grill the shrimp scampi. Then stir the lemon juice, chives and Nazareth Classic cheese through it. Add a bit of Nazareth butter, if necessary.

Place the grilled scampi with the meat side up. Pour some melted Nazareth butter on top and add the sage leafs.

Sprinkle with Nazareth Classic cheese and put under the hot grill for 2 minutes. Serve the scampi on the risotto.

Serves:
4 people
Recipe type:
Entree

Difficulty:
4