



Champagne Risotto with Scallops

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 2 people
Ready in: 60 minutes

Fresh Seafood



1lb Digby scallops, chopped

Ingredients

2 tbsp butter
¼ cup green onions, chopped
2/3 cup Arborio rice
2 cups chicken broth, simmering
¼ cup freshly grated parmesan cheese
1 cup dry champagne

Instructions

1. Melt butter in medium saucepan over medium heat.
2. Add rice and sauté for 2 minutes.
3. Add champagne and simmer until almost all liquid has evaporated, stirring often (approx. 2 minutes).
4. Add ½ cup of broth at a time, stirring until completely absorbed by the

rice each time.

5. Taste rice; it should be firm, but not crunchy. If not yet cooked through, continue adding broth in the same manner until done. Add scallops; simmer until scallops are cooked through and mixture is creamy. Stir in parmesan and season with salt and pepper.