

Kaffir Lime Asian Crab Risotto

Plum Wine, Ginger, Coconut Milk

Kaffir limes are bumpy green juiceless citrus fruits with the most intoxicating exotic citronella aroma. The leaves are used in much asian cuisine to perfume soups, rice, seafood and chicken dishes as the fragrance escapes the kitchen, arriving at the table ahead of the dish, like a trumpeter announcing the appearance of a king. All your senses perk at the first sniff of kaffir leaves, lemongrass, toasty sesame oil and crab. In the absence of lime leaves, use 1 teaspoon lime zest.

Serves 4

Broth

5 cups vegetable stock

1/2 teaspoon sambal chile sauce

1 teaspoon green curry paste

3 stalks lemon grass, crushed 6 kaffir lime leaves

Combine all ingredients in sauce pot over medium heat. Simmer 10 minutes. Strain through fine sieve. Return to pot. Place over low heat to keep hot.

Risotto

2 tablespoons light sesame oil

2 tablespoons unsalted butter

1 cup sweet corn kernel

4 minced cloves garlic

1/2 cup minced red onion

1 1/2 cups Arborio rice

3/4 cup plum wine

1 cup coconut milk

3 tablespoons lime juice

1/4 cup freshly grated parmesan cheese

1/2 pound fresh jumbo lump crab meat, shelled

1/4 cup chopped Thai basil leaves

1/4 cup chopped cilantro leaves

1 tablespoon grated ginger

to taste sea salt and freshly ground black pepper

Add sesame oil and butter to large pot over medium heat. Add corn, garlic and onion. Cook 3 minutes without browning, stirring constantly. Stir in rice. Cook 1 minute, stirring constantly. Add plum wine. Cook 1 minute, stirring often. Add one cup hot stock. Cook, stirring occasionally until liquid is absorbed and leaves a clear wake behind the spoon. Repeat process two more times, cooking until rice is al dente. Total cooking time should be 15 to 20 minutes. Remove from heat. Fold in coconut milk, lime juice, parmesan, crab meat, basil and cilantro. Season with salt and pepper. If necessary, stir in more hot stock to achieve a creamy texture. Transfer to lidded serving dish.

Bon Appetit...Executive Chef Bernard Guillas The Marine Room, La Jolla