

Aria

Chef Gerry's Recipes

Snapper with Leeks and Mussels served with Arugula and Lemon Risotto

Risotto

Serves 4 as a side dish

3 cups chicken broth

1 small onion

1 tablespoons unsalted butter

1 tablespoon extra virgin olive oil

1 1/2 cups Arborio or Carnaroli rice

freshly grated Parmigiano Reggiano

chopped arugula

lemon zest

unsalted butter

Directions:

In a saucepan bring broth to a simmer and keep at a bare simmer. Finely chop onion and in a 2 1/2- to 3-quart heavy saucepan cook in butter and olive oil over moderate heat, stirring occasionally, until softened. Add rice, stirring to coat with butter. Add 1 cup simmering broth mixture and cook, stirring constantly and keeping at a simmer, until absorbed. Continue cooking at a simmer and adding broth mixture, about 1/2 cup at a time, stirring constantly and letting each addition be absorbed before adding next, until rice is tender and creamy-looking but still al dente, about 18 minutes total. (There may be broth left over.) Stir in Parmesan, arugula, lemon zest, more butter, and salt and pepper to taste and cook over low heat until heated through, about 3 minutes. Cover and let rest before serving.

Snapper and Vegetables

one filet of red snapper per guest

extra virgin olive oil

butter

salt and pepper

white part of leeks, julienned

sugar snap peas, julienned

ginger, finely grated

lemon grass, finely diced

white wine

butter

mussels

chicken stock

Directions:

Season the snapper filet with salt and pepper and lightly coat with olive oil. Heat a sauté pan and add a teaspoon or two of olive oil. Sear the filet on one side, and then turn and sear on the other.

Reduce the heat, and cook fish for a few more minutes until just cooked through.

In the meantime, put the leeks, sugar snap peas, ginger, and lemon grass in a small sauce pan. Add a little white wine and a touch of butter and heat through. Add the mussels and a half-cup of chicken stock, and cover until the mussels have opened, 1-2 minutes.

Serve the snapper over the risotto, topped with the mussels and vegetables. Sprinkle with a little chopped Italian parsley.