

## Risotto with grilled shrimp and marzipan emulsion

### Risotto

1 cup Arborio Rice  
¼ cup Milk  
¼ cup cream  
½ inch marzipan from store bought  
½ -1 tablespoon pectin  
4-5 slices of granny apple, sliced into matchstick shape and cut again in half  
Zest of 1 lemon  
Kosher salt  
Freshly ground black pepper

### Shrimp

8-10 shrimp  
1 teaspoon cumin seeds  
1/3 teaspoon of fresh thyme  
Kosher salt  
Freshly ground black pepper



Photography Henri T. de Hahn

### Risotto

1. Cook risotto in the traditional manner (light vegetable broth suggested)
2. Slice apples and cover with a little lemon juice
3. Zest lemon and set aside
4. In a pan, bring milk to a quick boil and lower the heat
5. Add cream, pectin and marzipan and whisk all ingredients to the milk
6. Set sauce in a bowl and blend with a hand-held mixer till it forms an emulsion. Adjust pectin if sauce needs to be thicker. Too much pectin will separate the sauce
7. Plate risotto and arrange shrimp on the side
8. Set apples in a checker board pattern over risotto
9. Drizzle emulsion over dish and add a dash of freshly grated pepper
10. Top dish with sprinkles of lemon zest and serve immediately

### Shrimp

1. Grill shrimp in non-stick pan until brown
2. Salt and pepper and add thyme, set aside till risotto is ready