



# “SAFFRON RISOTTO WITH LANGOUSTINES AND A NANTUA SAUCE” SERVED WITH PAWEL KWAK



## Ingredients (4 persons)

### Risotto

- 2 peeled shallots, sliced thinly
- 25g butter
- 100g risotto rice
- 1 envelope or glass pipette of saffron threads
- 4 dl vegetable stock
- 3 tablespoons dry white wine
- 2 tablespoons mascarpone
- 2 tablespoons grated Parmesan cheese
- 1 large or 4 small turban moulds (Kügelbopf)

### Nantua sauce

- 20 medium-sized, fresh langoustines
- olive oil
- 1 tablespoon tomato puree
- ½ l fish fumet
- 1 dl cream
- 1 coffee spoon roux or corn starch
- salt
- cayenne pepper

## Preparation

For the risotto: fry the thinly sliced shallots in some butter until soft and stir in the rice and saffron. Bring the stock to the boil together with the white wine. Add 1/10th of this mixture to the rice and let it all evaporate. Repeat this until all stock has been stirred in.

There is a second way: namely by stirring in all stock at once and bringing the rice, with the lid on the pan, gently to the boil. Real risotto purists still disagree about which of both is the correct way but the latter is no doubt the easiest. Anyway, the rice must stew for about 25 minutes before it is cooked.

For the Nantua sauce: remove the heads of the langoustines, peel the tails and take out the intestinal tract. Fry the heads in a tablespoon of olive oil. Add the tomato puree and the fish fumet and let it stew for about 20 minutes on a gentle heat. Sieve the stock. Boil down together with the cream to half its volume. Meanwhile, dissolve a coffee spoon of corn starch in 2 tablespoons of water. Thicken the stock with the dissolved corn starch or a coffee spoon of roux. Season this Nantua sauce with salt and a pinch of cayenne pepper.

Bring the Nantua sauce to the boil again, lower the heat and let it simmer gently. Put in the peeled tails and cook them for about 2 minutes. Remove the tails and keep them warm.

Bier zoekt vis





Stir the mascarpone and Parmesan cheese through the cooked risotto.

Grease a large or 4 individual turban moulds with a bit of olive oil. Fill it with the risotto and press it down firmly using a spoon.

Turn over the turban moulds on warm plates.

Put the langoustine tails in the centre cavity of the turban. Pour a few tablespoons of sauce over them. Spoon the remaining sauce over the rice.

Pauwel Kwak with langoustines.

Saffron, creamy risotto and a smooth, velvety crayfish sauce: once more, this delicate amber-coloured beer with its beautiful head and its 'petit goût bonbon' blends in beautifully with this classic French cuisine dish.

