

Risotto Festa Italiana 2016

Serves 4

24 ea Manila Clams
½ # Mild Italian sausage
2 pinch Saffron threads
1 C Wild baby arugula
2 C Carnaroli rice
2 C White wine
1 C Cherry tomatoes, cut in half
4 ea Garlic cloves, sliced
1 ea Shallot, chopped
TT Salt and pepper
2 oz Olive oil
1 t Butter
2 T Extra virgin olive oil
7 C Fish stock (or chicken)

Bring the stock to a boil.

Sauté the clams with some garlic and deglaze with the remaining white wine. Cover and steam until open. Remove the clams from the shells; saving 8 whole for garnish. Sauté the sausage or bake it in the oven. Break up into small pieces and keep aside. Strain the liquid from the clams using cheesecloth and reserve.

Sauté the garlic and shallots in the olive oil and butter together in a large straight sided pan. Add the rice and stir so that each kernel is evenly coated with oil and gets toasted. Cook for about two minutes. Deglaze with the ½ C white wine and reduce. Add the stock, one ladle at a time and stir constantly with a wooden paddle. Add the saffron, then continue the cooking process for about 10 minutes. Add the sausage, clam meat, remaining clam juice and the cherry tomatoes. Continue to cook until desired doneness is achieved and remove from the heat. Add the arugula and extra virgin olive oil and stir vigorously.

Serve immediately and garnish with reserved whole clams.