

RISOTTO WITH OYSTERS AND WATERCRESS

by Sally James

Serves 4



There's nothing quite like a creamy risotto to snuggle in a few juicy oysters. Fresh and juicy Jamestown Oysters, with their light brine, are the perfect choice for this classic Italian dish.

..... I N G R E D I E N T S

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|-------|---|-------------------------|-----|---|-------------------------------|
| 2 | T | olive oil | 5 | C | chicken stock, heated |
| 1 | | red onion, chopped | 24 | | oysters, freshly shucked |
| 1 | | clove garlic, crushed | 1/2 | C | fresh watercress, chopped |
| 1 1/2 | C | arborio rice | | | cracked black pepper to taste |
| 1 | C | mushrooms, sliced | 1 | | lemon, zested and juiced |
| 1/2 | C | sparkling wine or cider | | | Parmesan shavings for garnish |

..... D I R E C T I O N S

Heat the olive oil in a large, heavy based, saucepan. Add the onion and garlic and cook for 1-2 minutes or until translucent. Add the rice and mushrooms and cook 1-2 minutes. Pour in the wine and cook, stirring until all of the liquid is absorbed.

Add the chicken stock, a ladle or so at a time, stirring and allowing the liquid to be absorbed before adding more. Continue stirring and adding stock until rice is plump and soft, about 20 minutes.

Stir in the oysters, watercress, pepper and lemon juice. Remove from the heat, cover and set aside for 3 minutes, then serve. Garnish with Parmesan shavings.

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