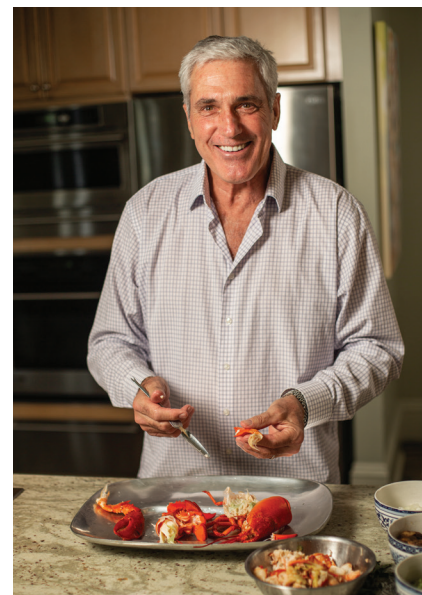


Randy White, Sales & Marketing Tenant Representative, shares his Lobster Risotto



"Lobster Risotto has been in my family for over 20 years. It's one of my favorite recipes."



CHATTING WITH RANDY

What is most rewarding about your job?

I meet a lot of very different individuals in different industries. I work with tenants and take them wherever they want to go. My job is financially rewarding, and I have fun at the same time. The fun part is making people happy at the end of the day—helping people find a new office. I like working with people and building relationships with clients.

What made you want to share this recipe with Corporate Realty clients?

I love to cook, and Corporate Realty has always been associated with food, great chefs, and great recipes. My recipe blends where my family is from (Boston) with what is indigenous to Boston (Lobster) and somewhat to Louisiana (Crawfish).



CORPORATE REALTY

201 St. Charles Avenue, Suite 4411, New Orleans LA 70170

Home-cooked Talent



Lobster Risotto Serves 4-6

INGREDIENTS

- 2 medium lobsters, boiled and halved
- 4 oz. unsalted butter
- 1 celery stick, coarsely chopped
- 1 carrot, coarsely chopped
- 1 handful fresh flat leaf parsley, chopped
- 1 sprig of fresh tarragon
- 4 tbsp. brandy
- 2 shallots, very finely chopped
- 13 oz. risotto rice
- 5 c. fish stock
- 2-3 drops Tabasco sauce
- sea salt and freshly milled black pepper to taste
- 10 spears asparagus cut into 1 ½ in pieces
- 8 oz. mushrooms, sliced and sautéed

STEP 1

To prepare the stock, remove all white and dark meat from the lobsters and set aside. Discard all inedible parts of the lobsters. Using a mortar and pestle or food processor, pound the carcasses into a course puree. Put the mixture into a deep pan with 2 ounces butter, celery, carrot, onion, and herbs. Pour in brandy. Heat the stock gently, then simmer uncovered for 1 hour, stirring occasionally. Cool and strain. This should yield about 2 ½ cups lobster stock.

STEP 2

In a separate pan, heat fish stock to a simmer. In a third pan, melt remaining butter and gently fry shallots until soft. Add rice and fry until grains are shiny and crackling hot. Add 1 ladle full of lobster stock and wait for it to be absorbed by rice while stirring. Continue adding alternating ladle fulls of lobster and fish stock until rice is ¾ of the way cooked. Then add lobster meat and lobster roe and stir thoroughly to combine with rice. Continue adding stocks and cooking the rice until the risotto is creamy and tender, but grains remain firm to the bite.

STEP 3

Remove pan from heat. Stir in Tabasco sauce and adjust seasoning to taste. Stir and cover. Fold in asparagus and cooked mushrooms with olive oil. Let risotto rest for 3 minutes. Place on warmed platter and serve immediately.

RANDY'S TIP

This recipe is great comfort food. It's great in fall and winter months when it's colder outside. Serve warm and pair it with a glass of Chardonnay.