

LOBSTER RISOTTO WITH MUSHROOMS AND TARRAGON

(from The Bewitching Kitchen)

8 ounces Cremini mushrooms, cleaned and cut in small pieces

3 tablespoons olive oil

1 tablespoon butter

1 large celery stick, diced

1 cup Arborio rice

salt and pepper to taste

fresh tarragon leaves, to taste

3 + 1/2 cups shrimp broth (made according to [this recipe](#))

1/2 cup dry white wine

lobster meat, fully cooked, cut in pieces

lemon zest and juice to taste

Warm up the shrimp broth in a saucepan. If you don't have enough shrimp stock, make the difference with water. In a pressure cooker, heat 4 tbs Olive oil and 1 Tbs Butter. Add the celery and mushrooms and saute until fragrant. Season lightly with salt and pepper.

Add the tarragon and rice, cook stirring until all grains are well coated with the oil/mushroom mixture (about 3 minutes). Pour all the warm stock and wine in the pan, close it, and bring to full pressure. Reduce the heat or use the specific instructions from your pan to keep the pressure constant for 7 minutes. Immediately take the pan to the sink, run some cold water over the lid to reduce the temperature, and when the pressure is down, open the pan.

Add the lobster meat, lemon zest, a squirt of lemon juice, and simmer everything together, until the lobster is warmed through. Serve with fresh tarragon leaves, adjusting seasoning if needed.