

World Gourmet Summit 2006  
Culinary Workshop and Luncheon  
Grand Hyatt Singapore

24 April 2006 / 10.00pm – 2.00pm

“MARY MONTAÑA” RICE (SURF & TURF)

Presented by  
Iconic Chef Santi Santamaria

**Serves 1**

**Ingredients:**

**Pork Rib & Lobster**

- 2 garlic cloves
- 10ml olive oil
- 1 pork rib
- 100g lobster

**Veal Stock**

- 90ml veal stock
- 3 sot-l-´y- laisse
- 1 chicken crest
- 1 leek
- 1 onion, peeled
- 1 celery
- A bunch of parsley and thyme

**Risotto**

- ½ onions, peeled and chopped
- ¼ red bell peppers, seeded and chopped
- 30g carnaroli rice
- Salt and freshly ground pepper, to taste

**Tomato Confit**

- 100g Onions, finely diced
- 20g Garlic, finely diced
- 80g Red Pepper, finely diced
- 100g Tomato, finely diced
- 40ml Olive oil

**Garlic Paste**

- 10g Garlic cloves “roasted”
- 100g Toasted peanuts
- 2pcs Baguette fried
- 5gm Chopped parsley



## Method

1. For the pork rib and lobster: Sauté the garlic cloves in a frying pan with the olive oil until fragrant. Add the pork rib and seared on all sides until browned. Remove the seared pork rib and keep warm. Reheat pan and sauté the lobster until slightly coloured. Remove and keep warm.
2. For the veal stock: Pour the veal stock into a stock pot and bring it to a boil. Add sot-l'ý- laisse, chicken crest, leek, celery, parsley, and thyme and simmer the stock; skimming off any scum that rises to the surface and strain the stock. Keep the stock hot on the stove.
3. For the Risotto: Gently sauté the chopped onion and bell pepper with olive oil in another pot until fragrant. Add the rice and sauté for 2 minutes until rice grains are thoroughly coated with the mixture. Add the hot veal stock and simmer. Add in garlic paste and stir until all the stock has been absorbed, for about 20 minutes. Add salt and freshly ground pepper to taste. About 3 minutes before the rice is tender, return the sautéed lobster and pork rib to the pot and cook until the rice is al dente.
4. For the Tomato Confit: Saute off in a sauce pan without color, cook for until all liquid evaporates.
5. For the Garlic Paste: Mix all together in a mortar and pestle until paste is formed.

## To serve

Ladle risotto onto a serving plate and top with the seared pork ribs.