



Seafood Osso Buco

The recipe for Kovaceski's favorite dish serves 4.

Lobster sauce

- 1½ pounds fresh Maine lobster (body only)
- 1 cup (total, not each) chopped carrot, celery and onion
- 1 tablespoon tomato paste
- ½ cup white wine
- 2 cups water
- 3 tablespoons olive oil
- 1 tablespoon dry oregano, thyme and basil
- 1 tablespoon corn starch dissolved in 3 tablespoons water
- ¼ cup heavy cream
- 4 tablespoons butter — melted
- salt and pepper to taste

Cut the lobster into 6-8 pieces. Heat oil in a skillet until a haze appears. Add lobster, vegetables, tomato paste, wine and water. Bring to boil, reduce heat and simmer for 1 hour. Cool. Using a heavy-duty food processor, process lobster with shell until smooth. Strain through a fine strainer. Process again and strain again. Add cream, butter, salt and pepper and other seasonings. Add dissolved cornstarch. Blend well. Set aside.

Risotto

- 1 cup Arborio rice
- ½ cup diced onion
- 3 cups chicken stock (more or less as needed)
- ¼ cup Regiano Parmesano cheese
- 4 ounces butter

Heat oil in skillet. Add onion and rice and cook 3-4 minutes, stirring. Add chicken stock, stirring constantly. Cook 10 minutes, add cheese and butter and cook until rice is al dente. Add salt and pepper.

- 1 pound center-cut salmon fillet
- 12 ounces sea bass
- 1 cup water
- 4-5 Portabello mushrooms
- 2-3 tablespoons olive oil
- Salt and pepper to taste

Divide salmon fillet and sea bass into 4 portions. Wrap salmon fillet around sea bass. Add salt and pepper. Put into a baking dish with water and bake at 400 degrees for 10 minutes. Place mushrooms into baking pan, season with salt and pepper and drizzle olive oil over them. Bake for 15 minutes.

To assemble:

Puddle lobster sauce in the middle of a serving plate and add a quarter of the rice. Set a Portabello on the center of the plate. Place the fish on top of the Portabello and garnish with fresh parsley.