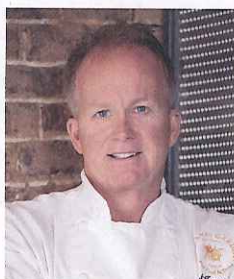


Seafood Risotto With Falanghina

While traveling through Italy's southern coast a few years ago, James Boyce took a bite of seafood risotto festooned with gently wilted broccoli raab. Its presence recalibrated the dish for him. "Not many people think about putting that in, because of the texture difference," he says. "But it balances everything." He pauses, then adds, "And it looks cool, color-wise."



JAMES BOYCE
GALLEY & GARDEN
BIRMINGHAM, ALA.

Boyce came up during the 1980s, under the tutelage of Daniel Boulud at Le Cirque, Sirio Maccioni's icon of upper-crust New York dining. He continued on to high-wattage hotel restaurants in Las Vegas, Arizona and California before deciding, in 2008, that he was ready for a change. He and his family made a hard turn eastward and headed to Huntsville, Ala., where they live today.

Since their arrival in Alabama, Boyce and his wife, Suzan, have opened four restaurants in the state. Suzan, who helms the beverage programs, has earned a *Wine Spectator* Best of Award of Excellence for her lists at the French-American Galley & Garden in Birmingham and the Southern-oriented Cotton Row in the family's adoptive hometown of Huntsville.

Boyce's risotto is a happy mess of stock-fattened rice and toothsome clams, calamari and shrimp, plus those pleasantly bitter greens. Underlying everything is a tingle of acidity from white wine.

"Risotto is either gonna be very good or 'eh,' average," Boyce advises. To avoid cooking up a big old batch of the doldrums, first, get organized: "You have to start with all the ingredients right in front of you," because once you start stirring the pot, you can't stop. (On a related note, "Have your wineglass full so there's no walking away.")

Then, watch the pot. "If [the risotto] is sticking or if it's really rapidly boiling, then you turn it down a little bit. You just want some subtle bubbles coming through the broth and the rice," he explains. "If you find it's too thick, add a little bit more stock." Afraid of ending up with overcooked mush? Look at it: "You should be able to see little kernels of the rice." And don't feel inhibited about sampling your wares: "Tasting it is the most pivotal point in cooking it."

Suzan Boyce's wine pick, the refreshing Feudi di San Gregorio Falanghina Sannio 2015, hails from Campania, the same region



RECOMMENDED WINES

CHEF'S PICK: Feudi di San Gregorio Falanghina Sannio 2015

WINE SPECTATOR ALTERNATES: Botter Falanghina Beneventano Gran Passione 2014 (89, \$13)
St.-Michael-Eppan Pinot Grigio Alto Adige 2015 (88, \$19)

of Italy that inspired the dish. It's an effortless pairing; the wine's minerally, saline tang swirls into the ocean spray of seafood, and the raab's assertive greenness is offset by stone fruit notes in the glass.

—Hilary Sims

How to Make Seafood Risotto With Broccoli Raab

6¼ cups fish stock (or chicken stock), plus more
3 tablespoons butter
2 medium shallots, minced
1 garlic clove, minced
2 cups Arborio rice
½ cup dry white wine
18 hard-shell clams, littleneck or Manila, scrubbed
½ cup clam juice
1 bunch broccoli raab, bottom 3 to 4 inches trimmed off
½ pound cleaned calamari, cut into ½-inch rings, tentacles left whole
12 jumbo shrimp (about ¾ pound), peeled and deveined, tails on
Kosher salt and freshly ground black pepper, to taste
½ cup Parmesan cheese
½ cup heavy cream
¼ cup whole parsley leaves, for garnish

1. In a saucepan set over medium heat, bring the stock to a simmer. Remove from heat, cover and set aside to keep warm.

2. Melt the butter in a 6-quart saucepan over medium heat. Add the shallots and garlic, and cook until soft, 3 to 4 minutes. Add the rice and cook until lightly toasted, about 4 minutes. Stir in the wine and cook until evaporated, 2 to 4 minutes.

3. Add enough warm stock to barely cover the rice, about 1 cup. Cook, stirring, until all liquid is absorbed, about 4 minutes. Repeat this step, adding stock to barely cover rice and letting it absorb before adding more, until rice is tender and creamy, about 20 minutes total. (You might not use all the stock.)

4. Stir in the clams, clam juice, ¼ cup stock and broccoli raab, agitating the pot so clams sink into the mixture. Turn heat to low and cover pot. Cook until clams are slightly open, 5 to 10 minutes.

5. Add the calamari and shrimp, stirring to incorporate, and cook, covered, about 5 minutes more, lifting the lid every couple minutes to stir, until clams open completely. Remove from heat, stir in the Parmesan and cream, and season to taste.

6. Divide the risotto between 6 warm plates and garnish with the parsley leaves. Serves 6.