

Smoked Haddock and Leek Risotto

Serves 4

Cuisine: Italian

Preparation Time: 20 Minutes

Cooking Time: 30 Minutes

Ingredients:

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| 1 ½ L | Fish Stock |
| 25g | Unsalted butter |
| 1 | Shallot, finely chopped or sliced |
| 1 | Garlic clove, finely chopped |
| 2 | Leeks, sliced |
| 250g | Arborio rice |
| 50ml | Dry white wine |
| 225g | Undyed smoked haddock fillet |
| 75g | Marscapone |
| 110g | Parmesan cheese |
| 4 tbsp | Fresh flat leaf parsley, chopped |

Method:

1. Place the fish stock into a saucepan and bring it a gentle simmer.
2. Skin the haddock, remove all bones and cut into bite sized pieces.
3. Take a heavy-bottomed pan or stock pot and melt half the butter over a medium heat.
4. Add the shallots, garlic and leek and cook for a few minutes until softened but not coloured.
5. Add the rice and cook for a minute, stirring well to coat the rice in the butter.
6. Add the wine, bring to the boil and cook until the liquid has reduced by half.
7. Gradually add the fish stock using a ladle, one at a time and stir until the liquid has been absorbed before ladling the next one in. Repeat this process until nearly all the stock has been absorbed and the rice is cooked to al dente.
8. Add the remaining butter, haddock, marscapone, parmesan and parsley, then season with salt and freshly ground black pepper.

To Serve:

Into bowls. Dust with more parmesan and top with a few parsley sprigs for effect.

Chef's Notes:

Risotto needs to be loose not stodgy – so if it gets too thick at the end add a little water and some more butter to give it gloss. It should have a nice loose wobble when you shake the bowl.