

SMOKED DUCK RISOTTO

Serves 4

Ingredients

1 [Smoked Duck Breast](#) – chopped
500ml vegetable stock or bouillon powder
125g mushrooms – sliced
2 leeks – sliced
2 celery sticks – sliced
1 large carrot – cubed
250g arborio (risotto) rice
½ glass [white wine](#)
parsley leaves – chopped
[Fino Olive Oil](#)
[Halen Môn Sea Salt](#)
Gherkins and [capers](#) (optional)



If you're making your own stock, simmer 750ml of water with carrots, celery, parsley, thyme, onion, bay leaves, black peppercorns & coriander seeds.

Soften the leeks, celery & carrots in [Fino olive oil](#), sprinkle with [salt](#) and cover over a low heat.

Add in the mushrooms and cook gently for 5 minutes.

Then stir in the rice until it's translucent and has soaked up the [olive oil](#) and juices.

Add the [white wine](#) and simmer over a gentle heat until absorbed.

Add in half the stock gradually, then add the remainder and bring to the boil. Turn right down to a low simmer and cover for 10 minutes.

Add the sliced [Smoked Duck](#) and more liquid if necessary and then return to a low simmer.

Leave for another 10 minutes until the [Smoked Duck](#) is hot.

Garnish with parsley and finish with [olive oil](#).

Serve in warm bowls, with an optional chopped gherkin & [caper](#) garnish.