

SMOKED HADDOCK & LEEK RISOTTO

Serves 4 – A hearty meal perfect for the Winter months



Ingredients

Small knob of Butter
1 Large leek, thinly sliced
300g Risotto rice
700ml Fish or vegetable stock
250ml Full-fat milk
*375g **Smoked Haddock**, cut into large chunks*
3tbsp Crème Fraiche
100g Baby spinach

Heat oven to 200C/180C fan/gas 6. Heat the butter in a large ovenproof dish over a medium heat. Cook the leek for 4-5 minutes, stirring regularly, until just tender. Add the rice and stir for a further 2 minutes.

Add the stock and milk, bring to boil and bubble for 5 mins before sitting the **Smoked Haddock** on top. Cover with a lid or foil and bake in the oven for 18 minutes until the rice is tender.

Fold in the crème fraiche and spinach, season with plenty of black pepper, then cover the pan again and leave to rest out of the oven for 3 minutes before serving – the steam will soften the spinach.