

Ham and Leek Risotto

10 minutes preparation

20-25 minutes to cook

Serves 4



INGREDIENTS

- 20 ml cooking oil
- 2 leeks (approx. 150g) diced
- 1 garlic clove - grated
- 200g Arborio/risotto rice
- 250g ham or leftover gammon - chopped
- 100g peas
- 2 ½ pints vegetable or chicken stock
- 100g grated cheese
- Salt & pepper to taste
- Chopped parsley for garnish



METHOD

1. Heat the oil in a large deep saucepan, add the leeks and garlic and cook over a medium heat for 6 – 8 minutes, stirring occasionally.
2. Add the rice and stir well. Continue stirring over a medium heat for about one minute until the rice is nice and glossy.
3. Add a ladleful or two of stock and stir well until stock is absorbed. Continue adding stock, a ladle at a time, and stirring well between additions, until about two thirds of the stock has been added.
4. Meanwhile, chop or finely shred the ham, then add to the saucepan together with the peas. Continue adding ladleful's of stock as described in step 3 until the rice is tender and the ham is heated through thoroughly.
5. Add the cheese and season to taste.
6. Garnish with parsley and serve.



If you can't get Arborio rice, try normal long grain rice.
Why not swap ham for chicken or mushrooms and peppers. You even add your favourite seafood.