

Easy Leek and Haddock Risotto

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This risotto is extremely easy – no stirring required. Just stick it in the oven and serve it with a pile of crusty bread for a delicious meal.

Ingredients:

25g butter
1 large leek
300g risotto rice
350g smoked haddock, cubed
700ml fish stock
250ml full-fat milk
75g crème fraiche
100g spinach

Directions:

1. Finely chop the leek by slicing it down the middle and then down the middle again, and then cube the leek.
2. Preheat the oven to 180C and then heat the butter in a medium baking dish until melted.
3. Add the leeks to the butter and sweat them out for around 6 or 7 minutes or until they become softened.
4. Add the rice and cook for 2-3 minutes.
5. Add the stock and the milk and bring the mixture to the boil. Cook for around five minutes and then add the haddock, and cover the pot with foil and put it into the oven for 15 minutes.
6. Fold in the spinach and the crème fraiche and then leave the pot, covered, out of the oven for around five minutes to wilt the spinach.
7. Serve with finely chopped chives if desired.

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