

SMOKED SALMON RISOTTO

Serves 4 – Delicious Dinner idea



Ingredients

1 Onion - finely chopped

170g Smoked Salmon Trimmings - three-quarters chopped

2 tbsp Fino Olive Oil

350g Risotto rice

1½ Litres of vegetable stock

1 Garlic clove - finely chopped

85g Mascarpone

3 tbsp Parsley - chopped

Black pepper

Grated lemon zest

Fry the onion in **olive oil** for 5 minutes. Add the rice and garlic, then cook for a further 2 minutes, stirring continuously. Pour in a third of the stock and simmer, stirring occasionally, until the stock has been absorbed. Add half the remaining stock and carry on cooking until all the stock has been absorbed.

Pour in the last of the stock, stir, then simmer until cooked and creamy. Take away from the heat and add the chopped **Smoked Salmon Trimmings**, mascarpone, parsley, lemon zest and black pepper, Leave for a few minutes to settle, then add a little lemon juice. Top with the remaining un-chopped **Smoked Salmon** serve.