



SMOKED DUCK RISOTTO RECIPE

Serves 4

- 500ml vegetable stock or bouillon powder
 - 1 smoked duck breast - chopped
 - 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

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 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.