

SMOKED HADDOCK & LEEK RISOTTO

Our [Black Mountains Smokery Smoked Haddock](#) Risotto Recipe is a healthy, happy meal to enjoy with the family!

Serves 4

Ingredients

350g [Smoked Haddock](#), cut into chunks
700ml Fish or vegetable stock
300g Risotto rice
250ml Full-fat milk
1 Large leek
100g Baby spinach
10g [Welsh Salted Dragon Butter](#)
3 tbsp Crème Fraiche
[Halen Môn Sea Salt](#) and Black pepper



Heat oven to 200C/180C fan/gas 6.

Melt the [Welsh Dragon Salted Butter](#) in a large ovenproof dish over a medium heat. Thinly slice the leek and cook 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, then cover the pan again and leave to rest out of the oven for 3 minutes before serving – the steam will soften the spinach.

Finish with a light sprinkling of [Halen Môn Sea Salt](#) and freshly ground black pepper.

Enjoy shared with loved ones!