

SMOKED SALMON RISOTTO

Serves 4

Ingredients

170g [Smoked Salmon Trimmings](#), three-quarters
chopped
350g Risotto rice
1½ Litres of vegetable stock
85g Mascarpone
1 Onion, finely chopped
3 tbsp Parsley, chopped
2 tbsp [Fino Olive Oil](#)
1 Garlic clove, finely chopped
Grated lemon zest and juice
Black pepper



Fry the onion in [Fino 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 of 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](#) and serve.

Enjoy!