

Sausage and leek risotto

By Sue Lawrence

BBC
RADIO



Ingredients

6 quality pork sausages
little olive oil
900 ml chicken stock
50g butter
1 small onion, peeled and chopped
3-4 leeks, trimmed and sliced
glass of dry white wine
300g risotto rice (arborio or carnaroli)
3 tbsp grated Scottish Cheddar
3-4 tbsp freshly chopped parsley
Dijon-style mustard

Prep Time: 5 mins

Cooking Time: 35 mins

Serves: 4

Method

1. First cook the (unpricked) sausages in a little oil in a frying pan. Slice the sausages once cooked.
2. Bring the stock to a simmer and keep it hot.
3. Heat the butter in a large shallow pan, cook the onion and leeks until soft. Add the rice, stir until coated then add the wine; cooking until evaporated.
4. Add the hot stock ladle by ladle and keep stirring, only adding another ladle once it has been fully absorbed. Add salt after about 15 minutes, then add the sausages.
5. You may not need all the stock; but cook until the rice is al dente.
6. Remove from the heat, stir in the cheese and half the parsley. Cover, leave to stand for 5 minutes then stir in the remaining parsley and taste for seasoning.

To serve, ladle risotto into warm shallow bowls . Put a generous teaspoon of mustard over the bowl and fork through.