

Finnan Haddie Risotto

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By John Quigley

Ingredients

400g Arborio or Carnaroli rice
2 litre chicken stock (allow a little more depending on variety of rice and heat of pan)
600g fillet of Finnan haddie, skinned and diced
175ml of Noilly Prat/dry vermouth (optional)
1 medium size leek, finely diced
75g unsalted butter
50g finely grated parmesan (or more to taste)
Zest of ½ lemon
Large handful of frozen peas
Large handful of fresh spinach
Small handful of chopped flat leaf parsley
4 medium size, very fresh free range eggs for poaching



Prep Time/Cooking Time: 1 hour
Serves: 4 (generously)

Method

Risotto

1. Bring the chicken stock to boil, add the haddie skin to the stock and reduce to a simmer.
2. Sweat the leek in 50g of butter in a wide, heavy based pan until softened but not coloured.
3. Turn up the heat, add the rice and stir until each grain is coated in butter and warm. (Add vermouth and stir until absorbed).
4. Start adding the stock ladle by ladle, allowing each ladle to be absorbed into rice.
5. After approximately 15 minutes (or 3/4 of the way through the cooking process) add the diced haddie and continue cooking, stirring gently all the time.
6. Add the peas, spinach, lemon zest, remaining butter, parmesan and parsley, stirring gently but thoroughly to incorporate all the ingredients.
7. Divide between 4 plates and top with a soft poached egg. Pass round extra parmesan.

Poached Eggs

1. Fill a medium size pan just over one third full with cold water and bring to a boil. (The addition of a little vinegar will ensure perfectly poached eggs).
2. Crack the eggs into a small bowl, turn the water down to a simmer and gently tip into the water.
3. Lightly poach for 3 or 4 minutes.