

Leek & Bacon Risotto myinheritedkitchen.co.uk

Ingredient <i>(Red = optional)</i>	Amount for one	Your variation
Smoked back bacon	3 rashers	
Leek	1	
Risotto rice	125g	
Vegetable stock cube	1	
Frozen peas	100g	
Mascarpone cheese*	75g	
Lemon zest (How to zest a lemon)	5-10g	
Olive oil	1tbsp	
<i>*TIP: You can use Philadelphia in small one portion pots or blue cheese/Parmesan for different flavours.</i>		
<i>Thanks to Jane for this recipe</i>		



Prep Time minutes	Cook time minutes	Your revised time
6	30	<input type="text"/>

All prepared? Start timer at:	30
Fry the bacon in the pot	30
Add the leeks until soft but not coloured	26
Put in the rice and stir	23
Melt the vegetable stock cube in 325ml of boiling water	23
Pour in the vegetable stock and stir	22
Transfer the pot to the oven with lid on	22
Stir the pot	12
Check that all liquid is absorbed	2
Remove from oven and stir in the peas	2
Put back in the oven	2
Heat plate in microwave for 2 minutes	2
Remove from oven & stir in the cheese	0
Transfer to a bowl	0
Add the lemon zest, pepper & salt	0

Tools that help

- Scales
- Cooking pot with lid
- Stirrer
- Timer
- Measuring jug
- Vegetable peeler
- Sharp knife
- Cutting board

Prep Instructions

1. Turn the oven on to 180c
2. Pour the oil into the cooking pot
3. Put the pot on the hob
4. Turn the hob on at heat 5.5 for 5-8 minutes
5. Wash the leek - cut lengthways and slice finely
6. Cut the bacon into roughly 2cm pieces
7. Wash then zest the lemon into a small dish

All recipes are based on using an induction hob, fan oven and microwave set at 1,000