

Smoked Haddock risotto with leeks and peas

A creamy risotto cooked using delicious smoked haddock which is poached in milk, this milk makes the creaminess of this dish. A simple recipe to make and very tasty.

- 2 smoked haddock fillets, skinless
- 3 cups of milk (approx. 750ml)
- 1 tbsp. olive oil
- 25g butter
- 1 leek, sliced
- 2 celery sticks, finely diced
- 2 large cloves of garlic, finely chopped
- 1/2 tsp. turmeric powder
- 1/4 tsp. chilli flakes (optional)
- 1 1/2 cups risotto rice (approx. 375g)
- sea salt and cracked black pepper
- 1 large glass of white wine
- parmesan rind
- 100ml fish stock
- 1/2 cup of frozen peas
- 40g parsley, finely chopped

Poach the haddock in the milk on a gentle heat until the fish breaks easily when pushed.

Reserve the milk for later and keep both the fish and milk warm.

Sauté leeks and celery in the oil and butter, until soft.

Add garlic and turmeric stir through before adding the chilli flakes if using.

Stir in the rice and cook for a few minutes until the grains are a little translucent.

Add the wine and cook for a couple of minutes before adding the reserved milk, I added this in two halves and let the rice soak it up.

Add the parmesan rind.

Make sure you keep stirring so it does not stick.

Season well with salt and lots of black pepper.

I also added 100ml of fish stock as the rice needed slightly more liquid.

Add the peas and cook until the rice is al dente.

Gently place the fish into the rice with the parsley and carefully stir it through.

Serve with extra sprinkle of parsley.