

SMOKED SALMON RISOTTO, WITH LEEK AND BABY PEAS

INGREDIENTS

8 oz smoked salmon (use good stuff as the flavor is very intense), in bite sized pieces
3 cups seafood or fish stock
1 leek, white to light green part only, finely sliced (reserve some to garnish)
1/4 cup chopped shallots
1 cup arborio rice
1/4 cup brandy or white wine
2/3 cup grated pecorino
1/2 cup baby green peas, fresh or frozen
1/3 cup chopped dill (reserve some fronds to garnish)
Salt and pepper to taste

DIRECTIONS

Bring fish stock to simmer and sliced leeks; keep hot.

Heat 1 tablespoon truffle oil in heavy large saucepan over medium heat. Add shallots; sauté 2 minutes. Add rice; stir 2 minutes. Add brandy or white wine; reduce heat to medium-low. Simmer until brandy or wine is absorbed, stirring constantly, about 2 minutes.

Add fish stock, one ladle full at a time. Simmer until rice is just tender and mixture is creamy, adding remaining broth by ladles as needed and stirring often, about 20 minutes. Add peas, pecorino and dill; stir until the peas are heated through. Remove from heat. Add the smoked salmon, reserving some to garnish.

Plate the risotto and garnish with additional smoked salmon, sliced leek and dill fronds. Serve immediately.