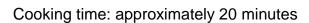
## Gammon, Sprout and Cheeseboard Risotto

By Lucy Cole, Uxbridge

## Ingredients

- 1 tablespoon olive oil
- 1 large chopped onion
- 100g leftover raw brussels sprouts
- 250g Arborio (risotto) rice
- 300ml white wine (optional)
- 1 litre of vegetable stock
- 200g leftover cooked gammon
- Any leftover cheese from cheeseboard such as brie, stilton or cheddar
- Salt and pepper to season
- Knob of butter





## Method:

- 1. Chop the onion, shred the brussels sprouts and cut up the gammon into bite sized pieces.
- 2. Heat the oil in a large saucepan, add the chopped onion and cook until slightly golden.
- 3. Add the shredded Brussels sprouts to the onion and continue to cook for another 2 minutes and reduce the heat.
- 4. Pour in the Arborio rice and stir to coat the rice with the sprouts and onion flavour.
- 5. Add the white wine and stir until it has been absorbed.
- 6. Using a ladle, add the vegetable stock one ladle at a time to the saucepan until each one has been absorbed, stirring regularly to make sure the rice isn't sticking to the pan.
- 7. Once approximately half the stock has been added, add the leftover gammon to the mixture and mix well.
- 8. Once all the stock has been used, take the risotto off the heat, add the desired cheese and stir through.
- 9. Add the knob of butter for extra creaminess along with the salt and pepper, then serve.

