

Gammon, Sprout and Cheeseboard Risotto

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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



Cooking time: approximately 20 minutes

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.

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