

Oven-Baked Risotto

Quick and minimal clean-up!

Ingredients

6 rashers smoked back bacon

2-3 leeks

1 lemon (fresh or preserved)

500g risotto rice

1400ml hot vegetable stock

300g frozen peas

3 tbsp soft cheese, optional

1 tbsp olive oil

freshly ground black pepper



*** Look for bold ingredients at the market.**

Directions

1. Heat oven to 200C. Finely slice leeks and roughly chop bacon. Defrost peas.
2. Heat water for the vegetable stock and zest the lemon. If you made preserved lemons earlier (recipe available at the market), use a 1/4 piece of a lemon and chop it thoroughly.
3. Heat an ovenproof casserole dish on the stove. Add the oil and bacon and fry for 2 mins. Add the leeks and cook for another 2 minutes at low-medium heat. Tip in rice and cook while stirring for 1 min more. Add the peas and lemon and lightly season with salt and pepper. Pour over hot stock. Cover and place in the oven for 20 mins, stirring halfway.
4. When rice is tender, remove from oven and, if using, stir in the cream cheese.