



Leek & Bacon Blue Shropshire Risotto

Bacon and blue cheese: a classic combination brought to life in this warming Italian dish that is packed with punchy flavours to satisfy the biggest appetites.

Ingredients

- 2 tbsp olive oil
- 2 leeks sliced
- 256g risotto rice
- 900ml hot vegetable stock
- 4 rashers streaky bacon, cut into chunks
- 50g Shropshire Blue, roughly crumbled
- Freshly ground black pepper
- Serves 4 as a main

Method

1. Heat the oil in a pan and fry the bacon for 3-4 minutes until cooked through. Drain on kitchen paper and set aside.
2. Add the leeks to the still hot pan and fry for 3 minutes until the leeks are softened.
3. Add the rice and cook for 2 minutes, stirring constantly.
4. Begin adding the stock, a ladel at a time, stirring well after each addition.
5. Once all the stock has been added, and the rice is soft and creamy, remove from the heat.
6. Stir in the cheese and bacon, then season to taste with pepper.
7. Serve immediately.