

## **Plumpton Rocks Asparagus and Leek Risotto Sand Hutton rocket leaves and Whixley cheese**

Serves 6

### **Ingredients for the Risotto**

1kg risotto rice (different types of rice are available but the cooking technique is similar)

2ltr of vegetable stock

1 bunch of Plumpton Rocks asparagus trimmed and blanched in lightly salted water and refreshed in iced water (this action of cooling rapidly will fix the chlorophyll contained in the vegetables and keep them bright green, this is recommended for all green vegetables)

300gm of leeks washed and sliced

70gm of butter

1 white onion, peeled and chopped

50ml dry white wine

70gm grated parmesan cheese

### **To cook the Risotto**

Melt the butter in a pan, add the onion and cook for a few minutes (keep stirring all the time not allowing the onion to brown)

Add the leeks and the white wine and cook for 5 mins

Pour in the risotto rice and stir for 2 minutes (this will help cracking the outside of the grains and help the cooking process)

Then add the vegetable stock, cook on a low heat and keep stirring the mixture in a folding action, so you are not breaking the grains and so it doesn't stick to the bottom and burn.

### **To Serve**

Once the rice is cooked "al-dente" incorporate the asparagus spears and the grated parmesan, place into a large serving bowl, sprinkle on some Whixley cheese and position the rocket leaves over the top.