



UCOOK

French-Flair Leek Risotto

with mushroom and walnut duxelles & golden sultana sage butter

Beautifully charred roast leeks enrobed with a duxelles of mushrooms, crispy walnuts and fresh parsley, atop a traditional creamy cheese risotto. Finished with a sultana and sage-infused butter sauce - you'll feel like a professional chef after completing this dinner!

Hands-On Time: 45 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Thea Richter

 Vegetarian

 No paired wines

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Ingredients & Prep

800g	Leeks <i>trimmed at the base & halved lengthwise</i>
100g	Walnuts
500g	Button Mushrooms <i>wiped clean & very finely chopped</i>
4	Garlic Cloves <i>peeled & grated</i>
10g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>
30ml	Vegetable Stock
4	Celery Stalks <i>finely sliced</i>
400ml	Arborio Rice
120ml	De-alcoholised White Wine
200g	Italian-style Hard Cheese <i>grated</i>
20g	Fresh Sage <i>rinsed, picked & dried</i>
60g	Golden Sultanas

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter

1. LET'S GO Preheat the oven to 200°C. Boil the kettle. Rinse the halved leeks and cut into 2-3cm pieces. Place on a roasting tray cut-side up. Coat in oil and season. Roast in the hot oven for 20-25 minutes until softened and charred. Place a large pot over a medium heat. Once hot, toast the walnuts for 3-5 minutes until golden, shifting occasionally. Remove from the pot on completion, finely chop and set aside.

2. MUSHIES Return the pot to a high heat with a drizzle of oil and a knob of butter. When hot, fry the chopped mushrooms for 5-6 minutes until soft and golden. In the last minute, add in ½ the grated garlic and fry for 2 minutes until fragrant, shifting constantly. On completion, remove and place in a bowl. Mix ¾ of the chopped walnuts and ½ the chopped parsley through the mushrooms.

3. RICE & SHINE Dilute the stock with 1,5L of boiling water. Return the pot to a medium heat with a drizzle of oil. When hot, sauté the sliced celery for 6-8 minutes, until soft. Stir in the remaining grated garlic and the rice. Fry for 1 minute until fragrant, shifting constantly. Add the wine and simmer until evaporated. Add a ladleful of stock and allow it to be absorbed, stirring regularly. Only add the next ladle of stock when the previous one has been fully absorbed. Repeat this process for 25-30 minutes until the rice is cooked al dente. On completion, remove from the heat and stir through ½ the grated cheese and a knob of butter. Cover to keep warm.

4. ON FLEEK When the leeks are done, top with the mushroom mixture, and the remaining grated cheese. Turn the oven to the highest temperature or on to the grill. Pop the tray back in the oven and grill for 5-6 minutes until the cheese is melted.

5. SAUCY SAGE Place a pan over a medium-high heat with 100g of butter. Once foaming, add in the picked sage leaves. Fry for 1-2 minutes until crispy. On completion, remove the sage from the pan and drain on paper towel. Add the sultanas to the sage-infused butter and return to the heat. Cook for 1 minute until plumped. Remove from the heat.

6. YUM! Generously pile up the risotto. Lay over the loaded leeks and a drizzle of the sage-infused sultana butter. Sprinkle over the remaining walnuts, chopped parsley and sage leaves. Wow!



Chef's Tip

Duxelles is a combo of finely chopped mushrooms, garlic and herbs, sautéed in butter to make a stuffing or sauce.

Nutritional Information

Per 100g

Energy	649kJ
Energy	155Kcal
Protein	5.7g
Carbs	21g
of which sugars	4.1g
Fibre	2.2g
Fat	5.3g
of which saturated	1.4g
Sodium	179mg

Allergens

Egg, Dairy, Allium, Sulphites, Tree Nuts

Cook
within 3
Days