

Recipes from our pub kitchen

by Amanda Pritchett

Radicchio Risotto

This risotto makes use of purple leaved, round headed radicchio or Treviso lettuce which is elongated in shape. In the north of Italy, around Treviso where this type of leaf is grown in different varieties, they are used in pasta, rice dishes and salads. They pair well with salty cheeses, gorgonzola, pancetta and anchovies. In a salad, an orange dressing would be good, or they can be grilled and tossed in balsamic vinegar to go with grilled quail or pork. The cooking of these bitter lettuces somewhat tempers their flavour, and we add some sundried tomato to offset the bitterness further. You could make a pale monochromatic version of this with Belgian endive/chicory which is milder, leaving out the tomatoes, and using prosecco instead of red wine.

Ingredients (Serves 4)

Mirepoix 2 medium red onion chopped, 2 stick celery chopped, 1 x leek - white part chopped
2 cloves garlic chopped
1 bunch parsley 30g leaves removed and chop (keep the stalks)
60g butter
30ml olive oil
1 x bay leaf
1 tsp salt
250 ml fruity Italian red wine - ideally a good quality Lambrusco
320g risotto rice
1 head radicchio - discard the outer 2 or 3 leaves - cored and shredded
1 litre hot veg stock - slightly more might be needed
8 x sundried tomatoes soaked - finely sliced
100g grated parmesan
A little black pepper

Method

Cook the mirepoix and garlic in half the butter and olive oil with a pinch of salt and a lid until softened about 10 mins. Add the radicchio, stir and let it wilt then add the rice and stir well for a minute before adding the wine. When the wine is absorbed add the tomatoes, and 800ml stock. Simmer gently with a lid on for about 15 mins, stirring regularly.

When the rice is still a bit chewy, stir in a splash more wine, the rest of the butter, half the parmesan and more stock if needed - it should be quite soupy.

Simmer, stirring for a minute more, making sure the rice is chewy rather than crunchy, then leave to rest with a lid on for 5 mins. Stir in the parsley and pour onto wide bowls and serve with the rest of the parmesan and a drizzle of olive oil

*for a vegan version - use olive oil instead of butter and omit the cheese. Put the following into a bowl and rub together with your fingers. Don't stir into the risotto, scatter over before serving.

50g lightly toasted hazelnuts roughly chopped

50g ground almonds

1 tsp yeast flakes

2 tsp extra virgin olive oil

Recipes from our pub kitchen
by Amanda Pritchett

½ tsp salt, a little black pepper