

Arbroath Smokie Risotto with fresh herbs

Burn's Night 2017

A tasty starter made with the iconic hot smoked Haddock from Arbroath

Preparation time: 20 mins, Cooking time: 30 mins

Serves 4+

Ingredients

- 2 Arbroath smokies
- 1 bunch flat parsley, chopped
- 1 bunch dill, chopped
- 1 bunch spring onions, green parts only, chopped
- 400g risotto rice (carnaroli or arborio)
- ½ onion, finely chopped
- 2 tbsp extra virgin olive oil
- 1 glass dry white wine
- 800ml/14fl oz light fish stock
- sea salt and freshly ground black pepper
- 1 lemon, juice only
- 100g parmesan, finely grated
- 125g unsalted butter

Method

1. Rub the smokies with a little oil and cook in a hot oven for 8-10 minutes.
2. Allow to cool, peel the skin off and flake the fish into a bowl. Set to one side.
3. In a thick-bottomed pan sweat the chopped onion in half of the olive oil until translucent, pour in the rice and fry until it starts to sizzle..
4. Pour on the white wine and stir continuously until the wine has been absorbed. Have the stock hot and gradually add to the pan. Stir occasionally and cook for 10-12 minutes.
5. The mixture should be velvety with a little bite. Mix in the butter and the spring onions.
6. Add the parmesan, mixing all the time. Now add the flakes Arbroath smokie and herbs.
7. Season to taste with lemon juice, salt and pepper.
8. Place into four large warmed bowls and drizzle with olive oil.

Original recipe by Neil Forbes, can be found [here](#)

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