

Leek and Sage risotto

Ingredients

- 1.5 litres of water (into a pot)
- 2 tablespoons stock powder
- 450 g (1 lb) of Arborio rice
- 2 medium leeks
- 80 g (3 oz) of unsalted butter
- Small bunch of sage, picked (reserve 10 leaves)
- 1 cup of pak choi, washed and chopped
- 1 kohlrabi, stems removed and diced
- 2 cups rainbow chard, stems chopped and leaves sliced
- 120 g (4,5 oz) Parmigiano cheese, grated (weigh it first)
- 3 tablespoons of extra virgin olive oil
- a pinch of black pepper
- a pinch of fine salt

Method

1. *In a medium sized pot prepare the vegetable stock, mix stock powder into the water (homemade stock is preferred when you make this at home). Heat the stock over a low heat while you prepare your vegetables.*
2. *Leeks must be washed well. Prepare a deep sink of water and cut leeks into circles. Soak them thoroughly to wash out dirt. Scoop out the leek and drain the excess water off in a colander.*
3. *Melt half the butter with the olive oil in a large pot (not too deep as there is a lot of stirring. A deep frypan works) and when frothy add 10 sage leaves to crisp them. Remove and let drain on paper towel. Add remaining sage, leeks and a ladle full of stock. Add the rainbow chard stalks too. Cook until the leeks are softened. 2-3m*
4. *Add the rice into the pot and stir. You can add $\frac{3}{4}$ cup of verjuice here if you have it. Add a ladle or two of stock every couple of minutes. Gently stir the rice as it absorbs the liquid. It will take 15 minutes to slowly add the stock and cook the rice.*
5. *After 12 minutes you can add your other vegetables. Start with the diced kohlrabi and cook for a couple of minutes. Add the rainbow chard leaves and pak choi and cook for 2 more minutes. If the rice is drying out add a little water.*
6. *Add the remaining butter and stir in the Parmigiano cheese, salt and black pepper*