

# Ark of Taste Musselburgh Leek Risotto with Lanark Blue

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## Ingredients

2 litres of hot vegetable or chicken stock

400g vialone nano risotto rice

1 shallot grated

Glug of white wine

200g finely sliced leeks

125g Lanark Blue

Butter

Extra virgin olive oil

A handful of grated parmigiano

Reggiano

Seasoning

## Directions

1. Choose a heavy based casserole pot and add a knob of butter and the same amount of olive oil. Fry the grated shallot until soft and golden. Add the risotto and toast for a minute or so. The pan will be hot so keep moving the rice to ensure it doesn't stick or burn.
2. Add the white wine and cook off. Add the leeks. Lower the heat. Next season with a little salt and a ladle of the hot stock. When the stock has cooked off, slowly add more stock a little at a time ensuring the stock is cooked off each time. Continue to do this for about 30 mins. The stock should be all cooked off and the rice should be creamy, quite sticky but as wet as good porridge.
3. When the risotto is al dente and has a slight bite, remove from the heat. Then add the handful of grated Parmigiano and the Lanark Blue. The cheese can be quite salty so check seasoning at this stage.
4. Stir in a lump of unsalted butter and allow to rest for 5 minutes.

