

3-leek risotto

(serves 6)

- 2 quarts chicken stock
- 2 cups white wine
- 2-3 cloves garlic, minced
- 1 yellow onion, diced
- 1.5 sticks butter
- extra-virgin olive oil
- maratelli rice, 1 handful per person (arborio or carnaroli will work perfectly too)
- 2 oz grated *tapping reeve* cheese
- 3-4 sprigs thyme
- 5 large leeks, dark green parts removed and reserved
- maldon salt
- fresh cracked black pepper

*note about washing leeks: leeks are sandy! the best way to clean them is to cut them into their desired shapes (outlined below) and then place into a deep bowl of cold water. swish around vigorously to dislodge sand and repeat with fresh water. if water is still very sandy, wash a third time. drain and dry well, using a salad spinner if you have it.

frizzled leeks:

cut 1 leek (white and light green parts) into segments about 2 inches long. cut each of these segments in half and then into long thin strips. wash and dry. heat $\frac{1}{2}$ inch of neutral oil in a small skillet or saucepan to 350°. fry the leek strips in batches, being careful not to crowd the pan. once leeks start to turn golden and crispy, remove to a paper towel lined plate and season with salt.

confit leeks:

slice 4 leeks (white and light green parts) into thin rings. wash and dry. melt $\frac{1}{2}$ stick butter in saucepan over medium heat. add leeks, thyme, a splash of water and a sprinkle of salt. cover and cook until leeks are soft, about 30 minutes.

charred leek tops:

cut reserved dark green tops into slices on an angle. wash and dry. blanch leek tops in boiling water until tender, about 5 minutes. drain and spread on towels and pat dry. toss with olive oil and salt, and bake at 350° until charred and crispy.

for the risotto:

combine chicken stock and wine in a pot and bring to a boil. reduce heat, but make sure it stays very hot until you need it during the risotto process.

melt $\frac{1}{2}$ stick butter and a glug of olive oil in a heavy bottomed pot over medium heat. add 1 diced onion, and sweat, while being careful to avoid getting color on the onions. once onions are starting to get tender, add the minced garlic and cook 2 more minutes. next add the rice, about 1 handful of rice per person. stir to coat all of the rice grains in the fat. lightly toast the rice but again, avoid getting any color on the rice or onions. when the rice starts sticking to the bottom of the pot, begin adding the stock/wine mix one ladleful at a time. stir until the bottom of the pot is essentially dry and add another ladleful. continue this process until rice is halfway cooked. add the charred leek tops and stir in. continue the process of adding stock and cooking until rice is mostly tender, but still a bit al dente. add leek confit, grated *tapping reeve*, additional stock, and maldon salt to taste. garnish with frizzled leeks.