**Leek and Porcini Risotto**

* Prep time - 6 minutes
* Cook time - 35 minutes
* Total time - Around 40 minutes
* Servings 4

**Ingredients**

1 large leek

300g risotto rice (arborio)

25g dried porcini mushrooms

2 cloves garlic

½ tsp dried thyme

½ tsp dried sage

2tbsp Truffle oil

1 vegetable stock cube

Fresh parsley to garnish

**Method**

Pour 1l of boiling water into a large bowl then add the dried porcini mushrooms, followed by the stock cube and leave for around 15 minutes (this can be done whilst preparing and cooking the leeks)

Slice the leek into approx. 4cm coins

In a medium pot, add a 2 tsp olive oil and gently fry the sliced leeks for around 7 minutes until tender

Mince the garlic cloves then add to the pan, cook for around 1 minute

Add the truffle oil followed by the the arborio rice to the pan and cook for a further few minutes

Add the stock with the porcini slowly, around 1 ladle at a time to allow the rice to absorb, repeat until the stock is in the pan with the rice

Simmer for around 25 minutes, check if the rice is plump and cooked then serve into bowls

Garnish with fresh parsley and a dash of salt and pepper

Enjoy