

Baked Leek, Stilton & Walnut Risotto

Feeds 4

Prep time: 5 mins

Cook time: 30 mins

2 leeks

300g arborio rice

900ml vegetable stock

150g soft, Philadelphia style cheese

120g stilton roughly crumbled

A small handful of walnut halves roughly crushed



Method

1. Heat the oven to 200C.
2. Cut the leeks into thick pieces.
3. Heat a drizzle of oil in a non-stick frying pan or a pan that works on the hob and in the oven with a lid.
4. Add the leeks and fry on a medium heat for 5 minutes, using the back of a spoon to push out the separate leek layers.
5. Add the risotto rice and stir on the heat for 1 minute.
6. Add the stock, season with salt and pepper and bring to a steady boil. If you've used a frying pan, tip the risotto into an ovenproof dish with a lid.
7. Cook in the oven for 20-25 minutes until the rice is cooked, stirring once, halfway through.
8. Remove from the oven and stir in the soft cheese and most of the crumbled stilton (reserve some for topping)
9. Sprinkle with the crushed walnuts, the reserved stilton and ground black pepper. Serve with rocket leaves.

Please credit www.Britishleeks.co.uk, photography, recipe & styling by [Amy Sheppard](#).