

THE ARBROATH SMOKIE TRAIL



Arbroath Smokie Risotto



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Arbroath Smokie Risotto

- Pair of Arbroath Smokies (bones and flesh picked)
- 2 tbsp Scottish rapeseed oil
- 100ml of Cairn O'Mohr oak wine
- 1 onion, finely chopped
- 1-2 cloves of garlic, finely chopped
- 400g of risotto rice
- 1 tbsp of white wine vinegar

Seasoning:

- 150g frozen peas
- 4 eggs
- 100-200g grated Devenick Dairy granite city cheese
- 50g Devenick Dairy butter
- 1 lemon, grated zest only
- Bunch of parsley fine chopped
- 30g of chives fine chopped

Serves 4

Wee Cook Kitchen
Barry Downs
Carnoustie
DD7 7SA

01382 533671
www.weecook.co.uk

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1. Place Smokie bones in a pan and cover with water, bring to the boil and simmer to make stock.
2. In a separate pan, heat rapeseed oil, add the onions and garlic and fry until soft, then add the risotto rice and keep stirring until it starts to look translucent.
3. Add wine to the pan to cover the rice, and a good pinch of sea salt, once all the wine has been absorbed, add a ladleful of the Smokie fish stock. Keep adding ladlefuls of stock and stirring, allowing each ladleful to be absorbed before adding the next. This takes around 15 minutes.
4. Meanwhile poach your eggs in boiling water with white wine vinegar.
5. Make gremolata by mixing half a clove of fine chopped garlic with the parsley and lemon zest, seasoning and a little oil.
6. Check risotto, add stock until your rice is soft but still has a bite, remove from the heat and add the Arbroath Smokie meat, the grated cheese and frozen peas. Stir well and then add a knob of butter to the pan and place a lid or some foil on the pan and allow to rest for 2 minutes.
7. Season the risotto, mix in the chives, and serve topped with a poached egg, and a drizzle of gremolata.