



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Leek and Prosciutto Risotto with Fresh Mint and Chilies

serves 2-3

- 1 cup Arborio rice
- 1 leek, sliced and cleaned
- 3 tablespoons butter
- 2 tablespoons extra virgin olive oil
- 6 slices good quality imported prosciutto, ripped into large pieces
- 6 large fresh mint leaves, chopped
- 1 dried red chili, crushed
- 4 cups chicken broth, preferably homemade but commercial will still be good!...bring to just before the boil and keep warm.
- 1 cup Reggiano Parmigiano, freshly grated

THE STEPS:

- In a deep skillet, melt butter with extra virgin olive oil over medium heat.
- When butter is frothing add leeks...sauté for 5 minutes, stirring constantly.
- Add prosciutto pieces and sauté for 1 minute
- Add Arborio rice and stir until well coated with butter/oil mixture *Heating the rice ensures quick absorption of the broth.*
- Add hot broth 1/4 cup at a time...stirring gently until broth is incorporated.
- Continue until rice is almost al dente...
- Add chopped mint and crushed chili.
- When risotto is al dente stir in the grated cheese.
- Garnish with shards of Reggiano and a rosette of fresh mint

THE LOVE: Risotto should have a loose consistency. It should NOT look like a plate of porridge - *in my humble opinion...*