



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Turkey, Bacon and Leek Risotto by David Pengelly

Ingredients

30g (1 oz.) Butter
1 Tbsp. Olive oil
1 Onion, chopped
1 Clove garlic, chopped
115g (4 oz.) Diced smoked bacon
2 Small leeks, finely sliced
225g (8 oz.) Arborio rice
400ml (3/4 pt.) Stock
150ml (1/4 pt.) White wine
170g (6 oz.) Sliced mushroom
340g (12 oz.) Diced cooked turkey
2 Tbsp. Chopped parsley
55g (2 oz.) Grated parmesan
2-4 Tbsp. Cream

Method

- Place the oil and butter into a casserole and sauté the onion, diced bacon, garlic, leek and mushrooms, add the rice, stir the mixture well and season.
- Pour in the wine, stir well, then add the stock and bring to the boil.
- Cover and place into the **AGA** simmering oven / **Everhot** lower oven set at 120°C for 20 minutes.
- Next, add the diced turkey and reheat adding the parmesan, parsley and cream, check the seasoning and serve.