

“Salmon Risotto on its own is such a divine delicacy, to top it with a salmon fillet wrapped in the finest pancetta, utter decadence.”

- Chef Nina Timm

[www/my-easy-cooking.com](http://www.my-easy-cooking.com)



serves 4

Ingredients

For the salmon

- 2 Threestreams Hot-smoked Norwegian Salmon Fillets - cut in 4 portions - remove the thin edges, use for stock
- 12 strips pancetta - thin as can be

For the risotto

- 1 whole leek - chopped finely
- 1 clove garlic - grated finely
- 30 ml/2 T butter
- 15 ml/1 T **Olyfberg Olive oil**
- 250 ml/1 cup arborio rice
- 750 ml/3 cups fish stock - make the stock and keep warm in a pot
- ¾ cup/ 200 ml white wine
- 200 ml/¾ cup cream
- 125 ml/½ cup grated parmesan cheese
- 1 salmon fillet - skinned and chopped in small cubes
- fresh dill or coriander for serving

Method

Preheat the oven to 200 C.

three streams

To make the salmon parcels - wrap each salmon portion with 3 strips of pancetta and place on a baking sheet, lined with baking paper.

Ten minutes before the risotto is done, place the baking sheet in the oven and bake until the pancetta is crispy.

To make the risotto - Heat a pot on the stove, add the butter and oil.

Add the chopped leek and garlic and saute on low heat until the leeks are soft. Increase the heat.

Add the rice and stir so that each rice kernel is coated with butter.

Add the wine and cook until the wine has evaporated.

Now start to add the stock spoon by spoon.

Allow each addition of stock to evaporate before you add the next. This takes 15 - 20 minutes.

The end result must be a creamy risotto, but the rice must still have a little resistance when you bite on it.

Add the cream and parmesan cheese. Season to taste.

Lastly, just before serving, add the chopped salmon and herbs.

Serve a spoonful of creamy risotto with a salmon portion on top.