



Fennel and marscarpone risotto with scallops and prosciutto (serves 4)

Ingredients

- > 50g butter
- > 1 small onion, finely chopped
- > 2 garlic cloves, finely chopped
- > 2 fennel bulbs, heads finely sliced
- > 300g risotto rice
- > 300ml white wine
- > 1.2 litres vegetable stock, hot
- > 1 tsp olive oil
- > 80g pack prosciutto, cut into thin strips
- > 12 fresh scallops, corals removed
- > 3 tsp chopped fresh flat leaf parsley
- > 4 tsp marscarpone

Method

- > Melt the butter in a large, deep frying pan over a medium-low heat. Add the onion and cook gently for 8 minutes, until softened. Add the garlic and fennel and cook for a further 5 minutes. Add the rice and stir until coated in butter, then add the wine and bubble for 2-3 minutes.
- > Add the stock, a few ladlefuls at a time, stirring in each addition until absorbed. Keep ladling and stirring until the stock is used up and the rice is al dente but creamy – this will take about 20 minutes at a gentle simmer. Check the seasoning, cover and allow to rest for 2-3 minutes.
- > Heat the oil in a heavy-based frying pan, then add the prosciutto and fry for 1 minute. Remove and set aside. When the pan is hot, add the scallops and season well. Cook for 30 seconds each side, then add the corals and cook for a further 30 seconds. Remove from the heat. Stir the parsley and marscarpone into the rice.
- > To serve, divide the risotto between four bowls, top with the crispy prosciutto, scallops and their corals, and season with black pepper.

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