



Knorr[®]
PROFESSIONAL

Best
IN THE
BUSINESS

GARETH SMITH | PUBS & RESTAURANTS | 10 SERVINGS

BUTTER ROASTED HAKE WITH A LEEK, MUSSEL & CORIANDER RISOTTO

INGREDIENTS

FOR THE RISOTTO

25ml Olive oil
200g Banana shallots, finely sliced
800g Arborio Rice
100g Butter
150ml White Wine
75g Knorr Professional Fish Paste Bouillon
2ltr Water
200g Leeks (use only the white/
light green), finely sliced
10g Flat leaf parsley
5g Coriander Cress
200g Mascarpone
200g Parmesan
2no. Lemons, juice and zest

TO SERVE

800g Mussels, scrubbed and
de-bearded
1.5kg Hake fillets, cut into 10
portions, deboned and skin on
100g Unsalted butter, cubed
150ml Dry white wine
Coriander sprigs to garnish

METHOD

FOR THE RISOTTO:

- Add the oil to the pan, then gently sweat off the shallots.
- Add in the butter and the arborio rice and gently cook for a minute.
- Bring the water up to the boil then whisk in the KNORR Professional Fish Paste Bouillon.
- Add the white wine to the risotto base and allow to evaporate whilst stirring.
- Slowly add in the bouillon to the risotto whilst allowing it to fully incorporate before adding another ladle.
- Keep doing this until the rice is cooked.
- Sauté the leeks in a little butter, then add into the risotto base.
- Just before serving, add in the parsley, lemon, coriander, mascarpone, and Parmesan.

TO SERVE:

- Cook the hake in a frying pan, flesh side down in a little oil, then add in the butter, once coloured turn over and finish the cooking on the skin side.
- Put a pan on high heat and allow to get up to temperature, add in the mussels and white wine then cover and cook for 1-2 minutes or until the mussels have opened. Discard any unopened mussels.
- Drain the mussels reserving the liquid.
- Finish the risotto with the mussel juice, and season to taste.
- Add risotto to the base of the plate, top with the hake and some of the mussels in the shells, then garnish with coriander cress.