

Mussel meat and Leek risotto topped with prawns

In case you have never made risotto with me before, I like to do it like this. You need time and patience for making a risotto; it's like foreplay. You spend a lot of time at the pot, keeping it moist and when all the wet stuff cooks away, wet it again. The end result should be creamy and tender – well worth the time spent! So get your glass of wine ... and stay with the heat.

2 teaspoons olive oil
3 tablespoons butter
1 onion, peeled and finely chopped
3 leeks, white part only, thinly sliced
2 cloves garlic, crushed
1 cup uncooked risotto rice
5 cups boiling chicken stock
½ cup Dry Land Pinot Noir / Chardonnay
⅓ cup grated Parmesan cheese
300 g mussel meat
200 g prawn meat
¾ cup cream
½ cup roughly chopped Italian parsley
3 tablespoons snipped chives



Heat the olive oil and butter in a saucepan and fry the onions and leeks gently till them! When translucent, add the garlic and rice, and stir well to coat the rice.

Add a third each of the stock and wine, stirring constantly. Simmer until almost all the liquid has been absorbed.

Repeat until the stock and wine have all been used and the rice is tender. Cooking time should be 35 to 40 minutes.

Stir in the Parmesan cheese, and mussel and prawn meat. Add the cream, and warm the mussels and prawns through. Stir in the herbs, season with salt and pepper, and serve. I like to enrich it with a spoon of butter and then serve with a huge green salad.

Tip: Keep the stock hot at all times. I love to add little cubes of roasted red pepper to this risotto as a garnish.

Serves 4

Perdeberg Dry Land Collection Pinot Noir/ Chardonnay

Strawberry, candy floss and raspberry aromas are all attributed to Pinot Noir, while Chardonnay boasts notes of mango, pineapple and fruit salad. The palate is fruity and crisp with a zippy acidity, combining an array of flavors and sensations, leaving you with a fresh and lively aftertaste.

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