

Mark Hix

Simple squid risotto

Serves 4



This tasty dish is perfect for bringing a taste of the seaside to your dinner parties

- 1 tbsp olive or rapeseed oil
- 1 small onion, finely chopped
- 280g carnaroli risotto rice
- 100ml white wine
- 1 litre hot fish stock
- 140g unsalted butter, diced
- 250g squid, cleaned (we can do this for you) and cut into 1-2cm pieces (tentacles as well)
- A large handful of chard tops (50-60g), blanched

Add 1 tbsp olive or rapeseed oil to a large saucepan set over a low heat.

Add 1 finely chopped onion and cook for 3-4 minutes, until softening but not colouring, stirring as it's cooking.

Add 280g carnaroli risotto rice, stirring it well with a wooden spoon – still over a low heat – for about 1 minute.

Gradually pour in 100ml white wine and cook while stirring until the wine has almost entirely been absorbed.

Next, add 1 litre hot fish stock a ladle at a time, stirring constantly and ensuring that each addition has been fully absorbed before adding the next.

Continue adding the stock until the rice is tender but still has a little bite. Season if necessary. The rice will take roughly 20 minutes to cook and you might not need all the stock.

Add 35g diced unsalted butter and stir. The rice should be silky, but not stodgy – add a little more stock if necessary and check the seasoning.

Put the remaining 105g diced unsalted butter in a frying pan set over a medium heat.

Working quickly, cook 250g squid cut into 1-2cm chunks for about 30 seconds, seasoning as you do so.

Toss in a large handful of chard tops and cook for a further 30 seconds, until wilted.

Spoon the risotto on to warmed serving plates and scatter the squid on top, along with the chard.

Mark Hix MBE

Chef, food writer and advisor

Mark Hix is a celebrated chef and award-winning food writer. Our Captain, Darren, met Mark when they were at catering college together in Dorset, and have been friends ever since.

Follow him online and social media for more recipes and event updates.

Website markhix.co.uk

Instagram [@markhix](#) Substack

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Mark is frequently lauded as one of Britain's most eminent restaurateurs with an unrivalled knowledge of ingredients with provenance. He is an award-winning author and food writer with 12 cookbooks to his name, the latest of which, *Hooked*, regales stories of fishing from his childhood through to the present day. He has an award-winning weekly recipe column in *The Telegraph Magazine*, with previous contributions to print including *City AM*, *GQ*, and *The Independent on Saturday*, for which he was the food writer for 14 years. You'll also find his monthly columns in *Marshwood Vale* and *Dorset Magazine*.

After overseeing top London restaurants *The Ivy*, *Scotts*, *Le Caprice* and *J Sheekey* for 17 years, Mark opened his iconic HIX restaurants which included the likes of *Tramshed*, *Hixter*, *Mark's Bar* and *HIX Oyster & Chop House*, which sadly closed in the pandemic. After closing his last site, *The Oyster & Fish House*, in December of 2024, he is now focussed on his events, writing and advisory roles. He also hosts an array of culinary events including the unique *Mark's Kitchen Table* which takes place at his Charmouth home, as well as taking guests foraging for wild food and fishing off the Dorset coast.