

MUSHROOM AND PANCETTA RISOTTO

| Ingredients | Standard | Grand |
|-----------------------------|----------|-------|
| Pancetta, diced | 200g | 300g |
| Onion, chopped | 1 | 1* |
| Garlic, clove, crushed | 1 | 2 |
| Mushrooms, chopped | 4 | 6 – 7 |
| Rice, Arborio | 200g | 300g |
| Stock, chicken or vegetable | 400ml | 550ml |
| Wine, white | 100ml | 200ml |
| Salt and pepper | | |
| Cheese, Parmesan, grated | | |



Method

Cook the pancetta in the Remoska until the fat starts to run. Add the onion, garlic and mushrooms and cook for approximately 7 – 8 minutes until softened and the pancetta is browned. Stir in the rice, until coated in fat and cook for 2 minutes. Pour in the stock and leave to cook for approximately 30 minutes, stirring once or twice until the rice is tender and all the stock is absorbed. Season to taste with salt and pepper and serve topped with grated Parmesan cheese.

For additional information on the Remoska Grand or Standard and for the most affordable pricing offered online to Caravan & Outdoor Life users, simply fill in the enquiry form below and the seller will contact you directly so that you can benefit from the special promotional price.