

Broad Bean, Leek and Pancetta Risotto□

Ingredients:

- 1 litre chicken stock
- 1 leek sliced down the centre and then finely sliced
- 1 knob butter
- 1 tbsp olive oil
- 400gm good quality risotto rice
- 200ml white wine
- 350gm pancetta diced
- 500g frozen broad beans
- 100gm Chris' Traditional French Onion Dip
- 90gm finely grated parmesan

Method:

- In a large heavy based pot, heat the chicken stock until just simmering
- In a large sauté pan, heat the olive oil and butter together until melted
- Once the butter and oil are hot and combined, add the leek and gently sauté until softened
- Add the rice and lightly toast it in the mixture until the rice grains are just translucent, stirring continuously to keep the rice from browning or sticking to the pan
- Add the wine and bring to a simmer. Once simmering, pour in the hot stock covering rice
- Simmer with the lid off for ten minutes and then cover, turn the heat off and let sit for 10 minutes to finish cooking
- In a small pot of rapidly boiling water, blanch the broad beans. Remove the beans from the water, allow them

to cool and take off their shells

- Fry off the diced pancetta in a fry pan on medium heat and set aside
- Uncover the risotto, turn the heat on to low and gently stir, adding small amounts of extra stock
- Check a grain of rice against the back of the spoon to see if it is cooked. You're looking for a firm but cooked centre and a soft exterior (al dente)
- Once the grains are al dente, add Chris' Traditional French Onion Dip and continue adding stock as needed while you stir the rice
- Just before serving, add the shelled broad beans, pancetta and a big handful of grated parmesan, stirring to combine. Taste and adjust seasoning as needed
- Serve with crusty bread, extra parmesan, a drizzle of extra virgin olive oil and freshly cracked black pepper