

# Pea and Pancetta Risotto

with grilled artichokes and ricotta salata



Chef Neil Darmanin

## INGREDIENTS

- 150g Arborio Eurico rice
- 150g Emborg frozen garden peas
- 80g pancetta cubes
- 1 red onion
- 3 cloves garlic
- 50g ricotta salata
- 1 glass white wine
- 2 glasses veg stock
- 200ml fresh cream
- 1 tbsp rosemary
- 1 tsp mixed spice



## METHOD

- 1 Chop the onion, garlic, pancetta and sauté in butter with the mixed spice without browning.
- 2 Add the rice and stir well, then add the peas and a knob of butter.
- 3 Once rice is well greased add white wine and bring to the boil. ☒
- 4 Pour in the warm stock and simmer until rice is almost cooked.
- 5 Add the cream mix well, season, add the ricotta, simmer for 2 more minutes and remove from heat.