

# Pea and Pancetta Risotto

with grilled artichokes and ricotta salata



**DINE**  
OR  
*Dishes*



Chef Neil Darmanin

## INGREDIENTS

- **150g Eurico Arborio**
- **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 Eurico Arborio and stir well, then add the peas and a knob of butter.
3. Once the Eurico Arborio 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.