

Risotto

Ingredients

- 100g Risotto Rice Per Person.
- Box of Pancetta Cubes.
- 1 Box of Mushrooms.
- Piquante Peppers.
- Bag of Rocket.
- Parmesan Cheese or Grated Cheese.
- Chicken OXO Cube.
- Olive Oil.
- White Wine.
- Salt and Pepper.

Tools

- Deep Frying Pan.
- Pint Sized Measuring Jug.
- Kettle.

Method

1. Heat a slug of olive oil at a medium heat in frying pan (40%).
2. Add the pancetta cubes and fry for a bit.
3. Then add risotto rice and make sure that all of the rice is covered in the oil.
4. Whilst the pancetta and rice is frying wash and quarter mushrooms and cut piquante peppers.
5. Turn down heat (to 25%), the add 1 glug of wine and $\frac{1}{4}$ pint of stock.
6. Add mushrooms and peppers.
7. Season with salt and pepper.
8. Add lid, turn up heat untill boiling then turn down to simmer.
9. If risotto is moist and bubbling then it is ok, if it is dry then need to add more stock.
10. Taste rice, if soft then ready to go, if not wait or add more stock. Should take 30 mins.
11. Stir in cheese and rocket at the end and serve.