**Pancetta, Mushroom and Pea Risotto**

For 2/3

**Ingredients**

500mL chicken stock, more if needed

15 mL olive oil

1 garlic clove, minced

125ml Arborio rice

Pancetta, small julienne

4 fresh mushrooms, small diced

100ml peas

30ml chopped flat leaf parsley

salt and pepper to tast

**Method:**

1. In a small pot, bring the chicken stock to a boil; reduce to a simmer.
2. Put 15ml olive oil in a medium pot over medium-high heat. Stir in the garlic and rice, toasting just until it starts to sizzle and pop about 1 minute. It should not colour.
3. Add fresh mushrooms, bacon/pancetta, stirring constantly, cook 2 to 3 minutes, until mostly cooked.
4. When almost all the liquid has disappeared, after about 2 minutes, add just enough hot chicken stock to cover the rice. Lower the heat to maintain a vigorous simmer; stir occasionally.
5. When the stock is almost gone, again add enough stock to cover the rice, along with a pinch of salt. Check the risotto every 3 or 4 minutes, giving an occasional stir to make sure it isn’t sticking to the bottom of the pan, adding just enough stock to cover the rice when the liquid has almost disappeared. Continue this way until the rice is just *al dente*; about 20 minutes total cooking time.
6. Bite into a grain; you should see a white pin-dot in the center. Take the risotto off the heat.
7. Stir in the peas and chopped flat leaf parsley. Season with salt/pepper. Stir vigorously for few seconds. The risotto should be moist and creamy, not runny. Add more stock to loosen the risotto if you like. Serve immediately.

[](https://www.google.com/search?q=risotto+clip+art&client=firefox-b-d&tbm=isch&source=iu&ictx=1&fir=g7kV7nGVOdrfGM%253A%252C8QucP1QNy5LzqM%252C_&vet=1&usg=AI4_-kSMppIxhQRRvocrZlkBEv1GPdYx9A&sa=X&ved=2ahUKEwj59YG-64PmAhVLGDQIHYT5DDIQ9QEwCXoECAoQFg#imgrc=g7kV7nGVOdrfGM:)

Test for Doneness:

1. Shake test: lightly shake a little risotto in a bowl from side to side to check proper consistency. It should spread out very gently of its own accord. If it stands still, it’s too dry- so add a little more stock. If a puddle of liquid forms around the rice, too much stock, has been added so spoon some liquid off or just let the risotto sit off the heat and absorb the excess.
2. Rice is al dente.

Product Standard:

1. Rice should be about doubled in volume and each grain of rice should be plump and not broken open.
2. Rice should be al dente or chewy and resilient