



Risi e Bisi

Serves 4 as a starter



INGREDIENTS

- 1½ tablespoons extra virgin olive oil (30ml)
- ½ brown onion, finely chopped
- Salt flakes, to taste
- 75g flat pancetta, diced (2⅔oz)
- 2 tablespoons dry white wine (40ml)
- 700g (1lb 9oz) peas in the pod (250g/9oz shelled)
- 1.25 litres Chicken or Vegetable Stock, more or less (2½ pints)
- 250g vialone nano rice (9oz)
- 50g cold butter, diced (1¾oz)
- 25g finely grated Parmigiano Reggiano or Grana Padano (1oz)
- 1½ tablespoons very finely chopped flat-leaf parsley

METHOD

1. Place oil, onion and a good pinch of salt in a large high-sided frying pan over low-medium heat, cover and cook for about 10 minutes, stirring occasionally, until tender but not coloured.
2. Add pancetta, increase heat to medium and cook for about 5 minutes, stirring often, until fat has mostly rendered.
3. Add wine and stir well to remove any bits stuck to the base of the pan.
4. Reduce temperature to low-medium, add peas, cover and cook, stirring occasionally, for about 5 minutes, until thawed (if frozen); or about 12 minutes, until just tender with some bite (if fresh).
5. Meanwhile, bring stock to the boil. Cover and set aside.
6. Remove pea mixture from pan and set aside.
7. Add rice to pan, increase heat to medium-high, stir for 2–3 minutes, until rice is hot to the touch but not coloured.
8. Add enough stock to cover the rice well. Shake the pan to combine ingredients, reduce heat and leave rice to cook, without stirring, for 10 minutes, shaking pan occasionally and adding more stock as necessary to keep rice just covered.
9. After 10 minutes, stir in another ladle of stock. Increase heat slightly so it's just bubbling and stir continuously, adding more stock as each ladleful is absorbed for about 7 minutes, until rice is almost al dente.
10. Stir in pea and pancetta mixture and another ladle of stock and stir for about 2 minutes, until rice is just al dente.
11. Add another ladle of stock, remove from heat, beat in butter, cheese and parsley. Taste and add salt. Cover and set aside for 2 minutes.
12. If you like your risi e bisi soupier, add any remaining stock or a little boiling water. Serve in shallow bowls.