 

PORK & GREEN APPLE RISOTTO WITH THE CRATER RIM WAIPARA PINOT GRIS

SERVES: 4

INGREDIENTS

4 slices streaky bacon, sliced into thin strips

200g cooked pork, pulled into pieces

Vegetable oil

1 medium onion, finely chopped

2 cloves garlic, finely chopped

1Tbsp grated fresh ginger

1 cup Arborio rice

1 litre chicken stock

½ cup frozen peas, thawed

2 Granny Smith apples, grated

Salt & pepper

GARNISH – parmesan cheese

COOKING DIRECTIONS

1. In a medium sized pan, fry bacon until crispy and set aside. With a little oil in the same pan, brown off the pork pieces and set aside also.
2. Heat 2 Tbsp vegetable oil to a medium temperature in a large pan. Add onion and cook until softened, then add garlic and ginger and cook for two minutes. Add rice and toast in the oil for a further two minutes.
3. Add stock gradually (about 100ml at a time) and let it absorb into the rice each time before adding more. Continue to stir the rice and keep the consistency soupy rather than drying out.
4. Once you have added about ¾ of the stock, add the peas and apple to the risotto, allowing them to cook and then add the bacon and pork and heat through.
5. Continue to add more stock until rice is tender. (Check rice is cooked so that it is soft yet firm, but not crunchy) You are looking for a porridge-like consistency to the risotto. Do not be concerned if you do not quite use all your stock.
6. Before serving, taste and season as required.
7. Serve in bowls with a garnish of grated parmesan cheese.