 

MUSHROOM, GREEN BEAN & CRISPY PANCETTA RISOTTO with THE CRATER RIM VIOGNIER

SERVES: 4

INGREDIENTS

Vegetable oil

1 medium onion, finely chopped

2 cloves garlic, crushed

1Tbsp grated fresh ginger

1 cup Arborio rice

750ml – 1l chicken stock

250g button mushrooms, sliced thinly

200g piece pancetta, sliced into batons

250g green beans, chopped into 2cm pieces

GARNISH – parmesan cheese

COOKING DIRECTIONS

* With a little oil in two separate pans, fry off the pancetta until crispy and the mushrooms until soft.
* Heat 2Tbsp vegetable oil 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 another two minutes.
* Add stock gradually (about 100ml at a time) and let it absorb into the rice each time before adding more. Keep the consistency soupy rather than drying out.
* Before adding the third cup of stock, add the pancetta, mushrooms and beans to the risotto, allowing the beans to cook and the flavour of the pancetta and mushrooms to be consumed.
* Add more stock until rice is tender. You are looking for a porridge-like consistency.
* Serve in a bowl with a generous helping of grated parmesan cheese

