

# Bacon and mushroom risotto

## Ingredients

150g risotto rice  
 1 pork stock cube  
 600ml water  
 1 x 5ml spoon grated parmesan  
 Black pepper  
 1 onion  
 6 rashers lean sweet cure back bacon  
 50g mushrooms  
 100g green beans  
 1 x 5ml spoon oil

**Complexity:** medium



## Equipment

Knife, chopping board, weighing scales, measuring spoon, mixing spoon, measuring jug, kettle.

## Method

1. Prepare the ingredients:
  - peel and chop the onion;
  - chop the bacon into large chunks;
  - slice the mushrooms;
  - chop the green beans in half.
2. Heat the oil in a saucepan and fry the bacon and onion together.
3. Add the mushrooms and green beans and fry for another 2 minutes.
4. Stir in the rice.
5. Make up the stock.
6. Add the stock a little at a time, stirring constantly and allowing the rice to absorb the stock before adding any more liquid.
7. Continue adding the stock until the rice is cooked – this will take 20-25 minutes. The rice should be soft, but still retain a nutty bite.
8. Finally, stir in the parmesan cheese and a few twists of black pepper into the rice.

## Top tips

- Sprinkle with parmesan cheese and top with rocket leaves to serve.
- Remember to keep adding liquid otherwise the rice will not cook, never let a risotto boil dry.

## Food skills

- Weigh.
- Measure.
- Peel.
- Chop and slice.
- Fry.
- Stir.