

UCCOOK

Bacon & Mushroom Risotto

with Italian-style cheese

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Fan Faves: Serves 3 & 4

Chef: Lauren Nel

Wine Pairing: Neil Ellis Wines | Neil Ellis West Coast
Sauvignon Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	1029kJ	5816kJ
Energy	246kcal	1391kcal
Protein	10.4g	58.5g
Carbs	16g	90g
of which sugars	2.3g	12.8g
Fibre	1.2g	6.8g
Fat	15.1g	85.1g
of which saturated	6.3g	35.5g
Sodium	506mg	2858mg

Allergens: Sulphites, Egg, Cow's Milk, Alcohol, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
18 strips	24 strips	Streaky Pork Bacon
300g	400g	Button Mushrooms <i>wipe clean & roughly slice</i>
22.5ml	30ml	Chicken Stock
2	2	Onions <i>peel & finely slice 1½ [2]</i>
300ml	400ml	Risotto Rice
2	2	Garlic Cloves <i>peel & grate</i>
90ml	125ml	White Wine
150ml	200ml	Crème Fraîche
90g	120g	Italian-style Hard Cheese <i>grate</i>
8g	10g	Fresh Parsley <i>rinse, pick & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Butter

1. BACON Boil the kettle. Place a pot over medium-high heat with a drizzle of oil. When hot, fry the bacon until golden, 1-2 minutes per side. Remove from the pot and roughly chop.

2. MUSHIES Return the pot to medium-high heat with a knob of butter. Fry the mushrooms until golden, 6-7 minutes (shifting occasionally). Remove from the pot and season.

3. RISOTTO Dilute the stock with 1.1L [1.3L] of boiling water. Return the pot to medium heat with a drizzle of oil and a knob of butter. Sauté the onions until softened, 5-6 minutes. Add the rice and garlic. Stir until fragrant, 2-3 minutes. Mix in the wine and simmer until evaporated. Add a ladleful of the diluted stock and gently simmer until absorbed (stirring regularly). Only add the next ladle of stock when the previous one has been fully absorbed. Repeat this process until the rice is cooked al dente, 25-30 minutes. Mix through crème fraîche, ½ the cheese, ½ the bacon, and mushrooms. Loosen with a splash of warm water if it's too thick. Remove from the heat and season.

4. DINNER IS READY Bowl up the bacon and mushroom risotto, top with the remaining bacon, and a sprinkle of the remaining cheese. Garnish with the parsley. Cheers, Chef!