



UCOOK

Crispy Pork Mince Risotto

with Italian-style cheese, lemon & parsley


A ready-in-four-steps divine dinner awaits! Classic risotto with garlic, thyme, and grated hard cheese, jazzed up with some crispy pork mince and finished off with sprinklings of fresh parsley.

Hands-On Time: 30 minutes

Overall Time: 55 minutes

Serves: 3 People

Chef: Alex Levett

 Easy Peasy

 Warwick Wine Estate | First Lady Pinotage

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Ingredients & Prep

15ml	Chicken Stock
2	Onions <i>1½ peeled & finely diced</i>
3	Garlic Cloves <i>peeled & grated</i>
300ml	Arborio Rice
8g	Fresh Thyme <i>rinsed, picked & finely chopped</i>
150ml	White Wine
450g	Pork Mince
80ml	Grated Italian-style Hard Cheese
12g	Fresh Parsley <i>rinsed & picked</i>
1	Lemon <i>cut into wedges</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter (optional)

1. GET THE RISOTTO GOING... Boil the kettle. Dilute the stock with 1,2 of boiling water. Place a large pot for the risotto over a medium heat with a drizzle of oil. When hot, sweat the diced onion for 6-8 minutes until soft and translucent. Add the grated garlic and ½ the chopped thyme and cook for 1-2 minutes until fragrant, shifting constantly. Stir through the rice for about a minute. Pour in the wine and simmer until evaporated. Add a ladleful of stock and allow it to be absorbed by gently simmering, stirring regularly. Only add the next ladle of stock when the previous one has been fully absorbed. Repeat this process for 30-35 minutes until the rice is cooked al dente. Season to taste.

2. CARAMELISED PORK Place a large nonstick pan over a high heat with a drizzle of oil. When hot, add the mince and the remaining thyme and work quickly to break it up as it starts to cook. Allow to caramelise for 6-7 minutes until browned, stirring occasionally. Season to taste.

3. FINISHING TOUCHES When the risotto is cooked, stir through ½ the caramelised mince, ¾ of the grated hard cheese, and a generous knob of butter (optional). Season to taste.

4. AS SIMPLE AS THAT! Dish up the creamy risotto and top with the remaining crispy pork mince and the grated hard cheese. Garnish with the fresh parsley and finish with a squeeze of lemon juice. Buon appetito, Chef!



Chef's Tip

Taste the risotto as you go because you may not need to use all of the stock. However, if the rice isn't cooked after you've added it all, simply stir in a ladle of water to continue the cooking process.

Nutritional Information

Per 100g

Energy	840kJ
Energy	201Kcal
Protein	9.1g
Carbs	19g
of which sugars	1.5g
Fibre	1.1g
Fat	8.8g
of which saturated	3.4g
Sodium	146.4mg

Allergens

Egg, Dairy, Allium, Sulphites, Alcohol

Cook
within 1
Day