

Shrimp and Pancetta Risotto With Porcini Oil

Ingredients

- Arborrio rice
- Sliced mushrooms
- Chicken stock
- Peeled Shrimp
- Chopped onion
- Porcini Olive Oil
- Chopped pancetta

Preparation

Bring chicken stock to a low simmer and keep on low while you begin the risotto. In a soup pot, cook diced pancetta until browned and crispy. Remove & set aside in a bowl/paper towel. In the same pan, sweat the mushrooms and onions until the liquid from the mushrooms is gone, add arborrio rice and stir well, coating all with the fat remaining in the pan.

Slowly add stock to the rice and stir. When it has absorbed the stock, continue to add more. Repeat until risotto is creamy but still al dente. Add the previously reserved pancetta to the risotto. Put desired amount of risotto on a plate. Top with Parmesan cheese (optional). Drizzle with Porcini Olive Oil. Top with grilled or sautéed shrimp.