



Dante's
FINE FOODS

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CHICKEN, BACON AND LEEK RISOTTO

Ingredients:

500g Boneless, skinless chicken thighs, cut into bite sized pieces.

1 Onion, finely chopped

4 cloves garlic, finely chopped

250g **Vandy's Streaky Bacon**, sliced

1 Leek, chopped

1 cup **Ferron Vialone Nano** Risotto Rice

2 cups **Maggi Vegetable Stock** (1 stock cube dissolved in 2 cups hot water)

2 cups Mushrooms, sliced

Fresh Parsley, finely chopped

Freshly ground salt & pepper

Optional: Freshly grated **Parmigiano Reggiano**

Method:

Season the chicken with pepper and salt, and cook in olive oil in a separate fry pan until golden brown.

In the meantime fry the onion and garlic in a wide sauté pan over a medium heat, for approximately 10 minutes. Add the bacon and fry for a further 10 minutes. Add the leek and cook until translucent (if you prefer a more 'crunchy leek texture' only cook for 5 minutes, if like me you like it nice and soft, cook for 10 minutes).

Add the rice and toast for 1 minute.

Add the stock, bring to the boil and reduce to a simmer, add the mushrooms and chicken and simmer for 15 minutes, or until the risotto is 'al dente'.

Take the risotto off the heat and mix in parsley, salt & pepper to taste and if you like you can add some freshly grated Parmigiano Reggiano.

Serves 4

DID YOU KNOW??

We stock real Italian Parmigiano Reggiano?? The huge wheel sits on our countertop as we custom cut chunks of this amazing 40kg wheel of cheese. Parmigiano Reggiano is known as the 'King' of parmesan cheese and is made with milk from cows that have only been 'grazed' in the 'Parma' region (as opposed to Grano Padano which is made from milk from cows that have been fed silage). This means that a Parmigiano Reggiano cheese only contains milk, rennet and salt!! (as opposed to Grano Padano, which contains preservatives to prevent potential contamination in the milk).

And.... they used to take Parmigiano Reggiano wheels into the bank like you would gold, in exchange for money!! In other words even the bank valued this cheese as a 'safe' and 'sure' investment.