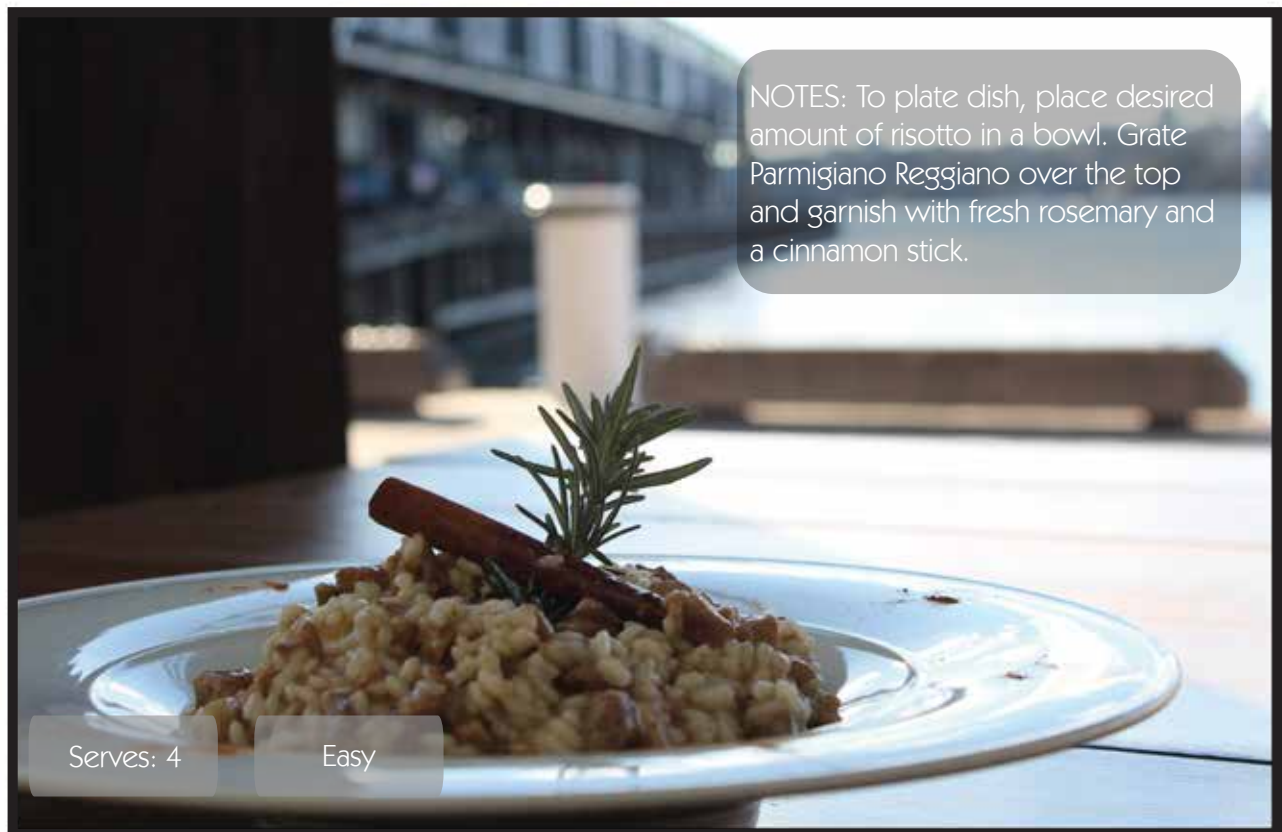


Pork & Veal Risotto

By Roberto Taffuri



NOTES: To plate dish, place desired amount of risotto in a bowl. Grate Parmigiano Reggiano over the top and garnish with fresh rosemary and a cinnamon stick.

Serves: 4

Easy

Ingredients:

For Beef & Veal Stock:

- 300g Beef Bone
- 300g Veal Bone
- 100g Chicken Wings
- 1 Carrot, diced
- 1 Stick Celery
- 1 Onion, finely chopped
- 6L Water

For Risotto:

- 400g Riso Margherita Vialone Nano
- 200g Veal Lion
- 200g Pork Belly
- 100g Cooking Butter
- 150g Parmigiano Reggiano (Parmesan), grated
- 1 Sprig of Fresh Rosemary
- 2 Garlic Cloves, minced
- 900ml Beef & Veal Stock
- Half teaspoon of Cinnamon Powder
- Salt & Pepper, to taste
- 1 Cinnamon Stick to garnish

Method:

1. Place beef bones, veal bones and chicken wings into a stock pot. Add the carrot, celery and onion. Add 6 litres cold water and place over medium-high heat and bring to the boil. Reduce heat to low and simmer for 2 hours.
2. Meanwhile, dice the beef and veal. Add minced garlic, salt and pepper. Leave to marinate in the fridge for 1 hour.
3. When meat has finished marinating, melt cooking butter in a pan with some rosemary. Add meat and cook on low heat for 45 minutes.
4. In a separate casserole pot, boil 900ml of beef & veal stock (prepared earlier). Add rice and turn temperature down. Cook slowly for approx. 16 minutes or until stock is absorbed.
5. Add cooked meat, Parmigiano Reggiano and cinnamon to risotto and stir through.
6. Allow risotto to rest for a couple of minutes.

