



Pancetta, pea and broad bean risotto

### Pancetta, pea and broad bean risotto

#### Serves 4

550ml / 1 pint chicken or vegetable stock

1 tablespoon olive oil

35g butter

1 small onion, peeled and finely chopped

2 cloves of garlic, peeled and finely sliced

2 sticks of celery, finely chopped

6 slices pancetta, cut into 1cm strips

2 handfuls of fresh broad beans

2 handfuls of fresh peas

300g risotto rice

1 wineglass of white wine

sea salt and freshly ground black pepper

a large handful of freshly grated Parmesan

a small bunch of fresh mint, chopped

juice of 1/2 a lemon

300g fresh soft ricotta

Heat the stock. In a separate pan, heat the olive oil and a little of the butter. Add the onion, garlic, celery and pancetta and fry very slowly for about 15 minutes without colouring the vegetables. When they have softened, add the rice and turn up the heat. It will begin to lightly fry. Keep stirring it – after about a minute the rice will look slightly translucent. At this point, add the wine and keep stirring – the alcohol will evaporate and leave the rice tasting amazing!

Once the wine has cooked into the rice, add your first ladle of hot stock and a good pinch of salt. Turn down the heat to a simmer so the rice doesn't cook too quickly on the outside. Now add half of your broad beans and peas. Keep adding ladlefuls of stock and keep stirring. Allow each ladleful to be absorbed before adding the next. After about 12 minutes, add the rest of your broad beans and peas, then continue to add ladlefuls of stock until the rice is soft but with a slight bite. Don't forget to check the seasoning carefully. If you run out of stock before the rice is cooked just add some boiling water.

Remove the risotto from the heat. Stir in the remaining butter, Parmesan, mint and lemon juice and stir until smooth and creamy. Place a lid on the pan and allow your risotto to sit for 2 minutes. This is an important part of making a beautiful risotto! Divide between 4 plates and top with a spoonful of fresh creamy ricotta.

**Jamie Oliver**  
THE ITALIAN SERIES

by **TEFAL**