

Risi e bisi



INGREDIENTS

12 oz. long grain rice
2 1/2 oz. butter
2 tbs. olive oil
1 1/2 oz. lean bacon
1 small onion
3 lbs. fresh peas
1 oz. parsley
6 tbs. Parmigiano
1 1/4 qts. beef broth
salt
pepper

Preparation

Shell the peas. Make a battuto with pancetta and onion: put in a saucepan, add half the butter and the oil, and lightly fry until the pancetta melts and the onion loses its crunchiness. Do not let it become brown. Add the green peas and a ladle of broth. Stir and let cook on low heat for about 10 mins. (if the peas are tough cook for 5 more mins).

When the peas are halfway cooked, add all the broth, bring to a boil, add the rice and cook over medium heat. Stir frequently, adding additional broth if necessary (especially toward the end). Remember that the result should be fluid enough to form a wave on the dish when served.

Once al dente, turn the flame off, mix in the remaining butter, the Parmigiano, parsley, a pinch of pepper and serve.