

# Surf and Turf risotto with shrimp and pancetta

**Recipe for 4 persons**

## **Description**

An unusual way to make a risotto.

## **Note**

The risotto is the kind of recipe that you can change as many times as you want, so show yourself some inspiration.

## **Ingredients**

### For the risotto

- 240 Gr Arborio rice
- 160 Ml White wine
- 1 Liter(s) Vegetable stock
- 1 Unit(s) White onion
- 3 Sprig(s) Thyme
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Red pepper
- 16 Unit(s) Peeled medium shrimps
- 120 Gr Pancetta
- 2 Unit(s) Italian tomatoes
- 2.50 Ml Saffron
- 100 Gr Parmigiano reggiano
- 70 Ml Cream 35%
- 8 Sprig(s) Coriander
  
- Olive oil
- Salt and pepper

## **Preparation**

- Preparation time **45 mins**

### For the preparations

In a sauce pan warm the vegetable stock. Dice finely the onions, the pepper, empty the tomatoes and dice it. Chop the thyme, dice the pancetta in small cubes. Shred the parmesigiano. Cut the cilantro leaves finely.

### For the risotto

In a hot big pot with olive oil, sweat the onions and the pepper. Add the rice and sauté it with the thyme and the saffron. Cover the rice with the white wine and cook until complete absorption, cover with the stock and cook it until complete absorption, repeat it until the rice gets cooked al dente. Lay the rice on a baking tray, and let it cool down a little bit. In another big pot on medium heat, sear the pancetta for 2 to 3 minutes, put the rice back, add the cream, the parmesigiano, and cook it until it

gets hot.

For the plating

Put salt and pepper on the shrimps, in a hot pan with vegetable oil, sear the shrimp one minute on both sides. In a bowl plate, put two nice spoons of risotto, 4 shrimps nicely on the top, and finish with the cilantro for the decoration.

**Bon appétit!**