

# Bacon & Chestnut Risotto



Serves 4

## Ingredients

- 2 tbsp olive oil
- 224g smoked streaky bacon, cut into pieces
- 1 large onion, finely chopped
- 2 garlic cloves, finely crushed
- 1 heaped tbsp fresh thyme leaves, chopped
- 300g arborio rice
- freshly ground black pepper
- 1 glass red wine
- 1litre hot chicken stock, it's fine to use shop bought stock
- large knob of butter
- 40 (approx) ready cooked and peeled chestnuts
- grated Parmesan, to serve

## Method

Heat the oil in a large heavy saucepan and add the bacon, fry for a couple of minutes and then add the onion and garlic, cook until the raw smell disappears from the onions. Be careful not to let them burn — you just want them to be pale and translucent.

Stir in the thyme and tip in the rice, fry gently, whilst stirring, so that the rice becomes completely coated. Then add the wine, keep stirring until all the liquid has been absorbed. Season generously with black pepper.

Now add a little of the stock and on a gentle heat keep stirring the rice as it cooks to release its starch and give a creamy texture. When the rice has absorbed all the liquid, add more stock. Continue to stir. You will need to repeat this process until all the stock is used up. The risotto is done when the rice has increased in volume. It should have a lightly nutty bite to it and also be moist with a liquid creamy sauce.

Keep the risotto on a low heat while you melt the knob of butter in a frying pan. Add the chestnuts and sauté them until golden, tip them into the risotto along with the butter and mix in well.

Serve in bowls topped with grated parmesan.