

Seasonal recipe

Parma Ham Risotto

With Porcini Mushrooms, Peas and Rocket, scattered with Parmigiano-Reggiano cheese shavings.



To celebrate the 150th Anniversary of Italy's famous hard cheese, we bring you this dish which is perfect for supper with friends.

Try it with a bottle of **False Bay Chenin Blanc**, available in the Farm Shop.



Parma Ham Risotto (serves 4)

Ingredients

50g butter

1 small onion, finely chopped

2 small garlic cloves, finely chopped

300g Arborio risotto rice

300ml white wine

1.2 litres hot vegetable stock

knob of butter

150g Parma ham, sliced

25g mixed dried mushrooms

4 tablespoons mascarpone

1 bag of rocket

200g peas

Parmigiano-Reggiano cheese shavings to serve.

Method

1. Melt the 50g butter in a large, deep frying pan over a medium-low heat. Add the onion and cook gently for a few minutes, until soft.
2. Add the garlic and cook for a further 2 minutes. Add the rice and stir until coated in butter, then add the wine and stir for 2-3 minutes until the liquid has been absorbed.
3. Add the stock a ladleful at a time, stirring in each addition until absorbed. Keep ladling and stirring until the stock is finished and the rice is al dente but creamy - about 20 minutes at a gentle simmer. Check the seasoning and cover. Rest for 2-3 minutes.
4. Heat a knob of butter in a heavy-based frying pan, then add the Parma Ham and fry for 1 minute or until crisp. Add the dried mushrooms to the pan and toss until they are cooked.
5. Add to the rice, also stirring in the mascarpone, peas and rocket.
6. Serve immediately with large Parmigiano-Reggiano cheese shavings scattered over the top.

Ingredients are selected from

Priory Farm Shop, Sandy Lane, South Nutfield, Surrey RH1 4EJ

To check availability, please ring **01737 822603**

www.PrioryFarm.co.uk