



Bacon & Egg Risotto



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 40 MINUTES



SERVES: 4

Ingredients

1lt Chicken stock
1 tbsp Olive oil
1 sml Brown onion, finely diced
200g Pancetta, diced
300g Arborio rice
¼ cup Dry white wine
4 eggs
2 tbsp Mascarpone cheese
2 tbsp Parmesan, grated
2 tbsp Parsley, roughly chopped
2 tbsp Chives, snipped
Salt & Pepper

Method

Place the chicken stock into a saucepan and heat gently on Induction/Gas Flame Select on level 5.

In a large ovenproof pot, heat the olive oil on Induction/Gas Flame Select level 8. Add the onion and pancetta and fry until the onion has softened and pancetta is golden. Remove 2 tbsp of the onion/pancetta mixture to a small oven proof dish and set aside for garnish later.

Reduce the pot heat down to level 5. Add the rice to the onion mixture and stir to coat and begin to toast the rice (around 30 seconds). Add the wine and let it bubble for 30 seconds.

Pour the warmed chicken stock over the rice mixture and stir to combine.

Set your oven to Full Steam function at 100°C with a time of 35 minutes. Place the pot containing the rice into the steam oven.

While the risotto is cooking, lightly spray four ramekins or saucers with cooking spray (canola works best). Crack an egg into each. Set aside while the risotto finishes cooking.

When the cooking timer sounds, remove the risotto and place each egg dish into the steam oven. Also add your reserved onion and pancetta garnish to reheat. Reset the cooking timer for 3 minutes to poach the eggs.

While the eggs cook and the garnish heats, finish your risotto by adding the cheeses, parsley, half the chives and salt and pepper to taste. Stir your risotto mixture continuously for around a minute to finish developing the creamy risotto texture.

Plate the risotto into four warmed shallow bowls or large plates. Remove the eggs from the steamer and slide an egg on top of each portion of risotto. Top with your onion/pancetta garnish and the reserved chives.

Grate a little extra parmesan over the top and serve.

Notes
