

# 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 time as you want, so show yourself some inspiration.

## Ingredients

### For the risotto

- 250 Gr Arborio rice
- 6 Sprig(s) Thyme
- 120 Gr Pancetta
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Red pepper
- 2 Unit(s) Italian tomatoes
- 1 Unit(s) White onion
- 100 Gr Parmigiano reggiano
- 8 Sprig(s) Coriander
- 0.50 Tsp Saffron pistil
- 200 Ml White wine
- 2 Liter(s) Vegetable stock
- 16 Unit(s) Peeled medium shrimps
  
- Olive oil
- Salt and pepper

## Preparation

- Preparation time **30 mins**

### For the preparations

In a saucepan bring the broth to a boil, add your rice and cook 7 minutes. Once the pre-cooked rice, drained retaining the broth. Spread rice on a plate to stop the cooking. Chop the thyme and pancetta cut into small cubes. Chop the onion, cut the peppers into small dice, core tomatoes and cut into brunoise. Grate the Parmesan and chop coriander leaves.

#### For the risotto

In a hot pan with olive oil, cook onions and peppers. Add the rice, thyme, saffron and white wine and cook until reduced to dryness. Cover with broth (you carefully guarded) and cook until absorbed, repeat until the rice is cooked al dente. While cooking your rice, sauté the pancetta over medium heat 2-3 minutes, add the shrimp and cook for one minute on each side.

#### For the plating

Place the risotto in a bowl and add your grated brunoises well as tomatoes and peppers parmesan. In a bowl, put two tablespoons of beautiful risotto, garnished with shrimp and pancetta, finish with chopped coriander.

**Bon appétit!**