Risotto Pesto alla Genovese



Ingredients

10

- 750g risotto rice
- 125g butter
- 3 small onions chopped
- 4 dl dry white wine
- 200g Bresc pesto alla Genovese
- 3 liter vegetable or chicken stock
- 500g pancetta or Prosciutto di Parma

Used bresc products



Bresc Pesto alla Genovese 450g

Preparation method

Roast the pancetta in the oven at about 140 degrees, on greaseproof baking paper. This can take between 30 to 60 minutes depending on the thickness of the slices.

Prepare a classic risotto with the ingredients as directed. Only add the Bresc Pesto alla Genovese at the last step before serving.

Turn quenelles of the risotto, or serve as desired on plate.

Add the crispy pancetta, and drape additional Bresc Pesto alla Genovese over the dish. Garnish as desired.

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