

Recipe and Procedure for Risotto with Lentils and Pancetta - Risotto con Lenticchie e Pancetta
Yield 4-6 servings

Ingredient	Qty.
Arborio rice	1 cups
Lentils, boiled	2 1/2 oz (dry)
Onion, yellow, minced	1/4 of one medium
Garlic, minced	1 clove
Pancetta, diced	4 oz
Butter, unsalted	1 oz
Olive oil	1/2 T
Red wine, warmed	1/4 cup
Chicken stock, warmed	1 pint
Kosher salt and pepper	to taste
Parmesan, freshly grated	1/2 cup

1. Sauté the onion and the garlic in half the butter and the olive oil, in a saucepan. As soon as the garlic begins to color, remove and discard it, and then add the pancetta to the pan and continue to cook, until nearly cooked through.
2. Add the rice; parch it for 3-4 minutes, stirring, to coat with the flavors in the pan, then add the wine.
3. When the wine has evaporated begin adding the stock, a half cup at a time, and cook, stirring. After about 10 minutes add the cooked lentils to the rice and continue cooking, adding stock as it is absorbed, until the rice reaches the al dente stage.
4. Check seasoning, stir the remaining butter into the risotto, and let it rest covered for a minute.
5. Serve, dusted with grated cheese and freshly ground pepper.