

The Epicure in Light

by Rob Davidson



Risotto-Style Pasta

250g. (½ package) shaped pasta: Penne, Orecchiette, Farfalle, Fusilli etc.
1 ltr. aprox. (1 package) Chicken, Beef or Vegetable stock (broth)

For this Recipe:

3-4 slices Pancetta, cut into pieces

1 cup Porcini Mushroom (fresh, or dried and soaked in water or white wine)

1-2 shallots, sliced

5-6 Sun-dried Tomatoes, sliced

Olive Oil

Parmesan for grating

In a large pot, sauté the Pancetta, Mushrooms, Shallots and Tomatoes

When Pancetta is crisp, remove all to a bowl and hold aside.

Put Pasta and a dash of Olive Oil into the pot, and stir to coat the pasta.

Add aprox. ⅓ of the stock, and stir.

As the stock is absorbed into the pasta, add more and keep stirring.

Continue until the Pasta is cooked to your taste. A bit more stock will create a rich sauce. Add seasoning (salt, pepper, etc to taste).

Add back the other ingredients, serve with grated Parmesan

Feel free to vary the ingredients according to your taste, and what you have handy in the kitchen.

Enjoy!

Rob