



Chorizo, Pea and Parmesan Risotto

Ingredients

- 1 tbsp olive oil
- 200g chorizo (peeled and diced)
- 300g Arborio risotto rice
- 2 tbsp white wine/cider vinegar
- 1.2litres chicken stock
- 50ml white wine
- 1 white onion
- 2 cloves garlic
- 200g frozen peas
- 1/4 a bunch of sage
- 50g crème fraiche
- 60g parmesan plus extra for serving
- 1 tbsp butter

Directions

- Heat the oil in a large frying pan, tip in the Chorizo and fry until it is crisp and all the oil has been released. Remove a quarter of the Chorizo with a slotted spoon and set aside.
- Finely dice the onion, sage and garlic and add into the pan cooking till soft then tip the rice into the pan, stir to coat it in the oil and toast for a min or so, then pour in the vinegar.
- Once the vinegar has evaporated, add the white wine and a ladleful of the stock, stir and then, once absorbed, add a bit more. Continue doing this for about 20 mins until most of the stock has been absorbed and the rice has swollen but still has a slight bite.
- Tip in the peas, Parmesan, crème fraiche and the remaining stock. Give everything a good stir.
- Once the cheese has melted add the butter, then divide between bowls, topping each portion with the remaining crisp chorizo and extra grated parmesan.
- You can also fry some whole sage leaves until they stop bubbling then remove, drain on kitchen towel for crispy sage as an extra special garnish.