



The Curve

SEASONAL RECIPE 2

Chorizo & Artichoke

Risotto

Makes 4 servings

Ingredients

- *2 litres Chicken stock*
 - *50g Unsalted butter*
 - *5 Shallots, finely chopped*
 - *3 Garlic cloves, finely chopped*
 - *350g Arborio rice*
 - *200 ml dry white wine*
 - *70g pack sliced chorizo, each slice cut into quarters*
 - *175g marinated artichokes (in olive oil), drained and halved*
 - *50g Parmesan cheese, grated (reserve 25g/ 1oz for the garnish)*
 - *Handful flat leaf Parsley, finely chopped*
- 

How To Do It

1. *Pour the chicken stock into a large pan and bring to a simmer*
2. *Melt half the butter in a large heavy based frying pan*
3. *Add the shallots and garlic and cook until soft but not brown*
4. *Add the rice and stir for one minute until the rice begins to turn translucent*
5. *Pour in the wine and stir well, then add two handfuls of hot stock, a ladle at a time*
6. *Lower the heat and continue to add the stock, only adding more when the rice liquid is totally absorbed. Continue until all the liquid is used up*
7. *The risotto should be creamy and the rice tender*
8. *Meanwhile throw the sliced chorizo into a small frying pan and fry until it starts to leak oil*
9. *Reserve a few pieces for garnish, then add the artichokes to the pan and stir to warm through*
10. *Remove the risotto and add the chorizo and artichokes.*
11. *Stir in the remaining butter and the parmesan followed by the chopped parsley*
12. *Season well , transfer to your serving dish and garnish with your reserved chorizo and parmesan*
13. *Serve and eat immediately*

Chef's Tip

This dish can also be made with any salami or meat trimmings you want to use up.