

Rice with Peas
(Risi e Bisi)

INGREDIENTS:

Servings: 2 people

Fresh unshelled peas or frozen green peas	5 oz
Small onion	1/2
Small celery stalk	1
Small carrot	1/2
Unsmoked bacon or pancetta	1 oz
Butter	2 tbs
Olive oil	1 tbs
Fresh chopped Italian parsley	small handful
Beef broth (preferably home-made)	1 1/2 pints
Arborio rice	5 oz
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 4 people

Fresh unshelled peas or frozen green peas	9 oz
Small onion	1/2
Celery stalk	1
Small carrot	1
Unsmoked bacon or pancetta	2 oz
Butter	1/4 cup
Olive oil	2 tbs
Fresh chopped Italian parsley	small handful
Beef broth (preferably home-made)	1 1/2 quarts
Arborio rice	9 oz
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 6 people

Fresh unshelled peas or frozen green peas	14 oz
Small onion	1
Small celery stalk	2
Carrot	1
Unsmoked bacon or pancetta	3 oz
Butter	1/3 cup
Olive oil	3 tbs
Fresh chopped Italian parsley	small handful
Beef broth (preferably home-made)	2 1/4 quarts
Arborio rice	14 oz
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 8 people

Fresh unshelled peas or frozen green peas	1 1/4 pounds
Small onion	1
Celery stalks	2
Small carrots	2
Unsmoked bacon or pancetta	4 oz
Butter	1/2 cup

Olive oil	1/4 cup
Fresh chopped Italian parsley	small handful
Beef broth (preferably home-made)	3 quarts
Arborio rice	1 1/4 pounds
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 10 people

Fresh unshelled peas or frozen green peas	1 1/2 pounds
Medium onion	1
Small celery stalks	3
Carrots	3
Unsmoked bacon or pancetta	5 oz
Butter	2/3 cup
Olive oil	1/3 cup
Fresh chopped Italian parsley	small handful
Beef broth (preferably home-made)	3 3/4 quarts
Arborio rice	1 1/2 pounds
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 12 people

Fresh unshelled peas or frozen green peas	1 3/4 pounds
Large onion	1
Celery stalks	3
Small carrots	3
Unsmoked bacon or pancetta	6 oz
Butter	3/4 cup
Olive oil	1/2 cup
Fresh chopped Italian parsley	small handful
Beef broth (preferably home-made)	1 1/4 gallons
Arborio rice	1 3/4 pounds
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

TOOLS:

Chef's knife
Cutting board
Heavy saucepan with lid
Saucepan
Wooden spoon

PREPARATION:

Prepare the fresh peas:

Shell the peas, if using fresh.

Peel and finely *chop the onion, celery and carrot. Chop the bacon.* Place them, along with half the butter and all the olive oil, in a heavy saucepan. SautÉ until the onion is translucent. Add half the parsley and the peas. Cook over gentle heat for 10 minutes (fresh peas) or 4 minutes (frozen peas).

Prepare the risotto:

Place the rice in a large saucepan with the remaining butter. Fry for 2-4 minutes, stirring. Begin adding the hot stock and when approximately half of the stock has been used, add the vegetables. Pour in the remaining stock gradually. Cook for approximately 15-20 minutes. Remove the pan from the heat and season, to taste, with salt and pepper. Add the remaining butter, parsley, and cheese. Mix well. Serve immediately.

