

Food for Thought: Tyler Nemkov

This is a great way to use the IMV Nitrite Free Veal Pancetta. The sweet notes of the pancetta pair excellently with the butternut squash. You could serve this with flavorful Grilled American Lamb or Pork Rib or Loin Chop!

Butternut Squash Risotto with **Il Mondo Vecchio Nitrite Free Veal Pancetta**

Yield: 6 Portions

Ingredients:	Quantities:
Olive oil	¼ cup
Shallot, minced	½ cup
Il Mondo Vecchio Veal Pancetta , brunoised	½ cup
Arborio rice	2 cups
Sherry	½ cup
Chicken stock	about 6 cups
Butternut squash purée	1 cup
Parmesan cheese	¼ cup
Sage, fresh	2 tbsp
Il Mondo Vecchio Veal Pancetta , thinly sliced	12

Method of Production:

1. Heat a large sauté pan over medium-high heat.
2. Add oil, let heat until hazy and then add shallots and **Il Mondo Vecchio Veal Pancetta** to pan.
3. Caramelize shallots for about three minutes, then add arborio rice.
4. Let rice cook, stirring with wooden spoon only to avoid sticking on the bottom of the pan, until it has a golden tinge.
5. Add sherry and stir, making sure rice does not stick.
6. When the sherry has evaporated, add chicken stock a ladle at a time (this may take around 30 minutes).
7. Once the risotto is al dente, add butternut squash purée, cook for one minute, then turn off burner.
8. Add parmesan cheese and sage and stir.
9. Top with **Il Mondo Vecchio Veal Pancetta** and serve hot.

