



Cooking time: 10 minutes prep, 20 minutes active
serves 4 as a main course, 6 as part of a three-course meal

1 quart of stock

2 cups of shelled peas

1 and ¼ cups Carnaroli or Arborio rice

3 tablespoons of butter

2 spring onions

1/3 of a cup of guanciale, cut into roughly ¼ inch cubes

1 cup finely grated Pecorino or Parmesan cheese

1/4 cup of fresh parsley, finely chopped

1/2 cup of fresh basil leaves, cut into wide strips

Salt and freshly cracked pepper to taste

Rice e bisì

Note from Chérie: This recipe couldn't be any easier. So long as you salt with a heavy hand and taste as you go, it'll turn out great. Use a veggie stock such as artichoke or corn for a subtle flavor.

Cut guanciale into roughly ¼ inch cubes. Bring a wide, shallow saucepan to medium heat and cook until crisp, about 8 minutes. Set guanciale to the side and add 2 tablespoons of butter to the leftover fat. Add spring onion, garlic, and parsley, stirring occasionally for about 8 minutes until the onion has softened.

Meanwhile, blanch 1 cup of peas in a separate pot. Let cool in an ice water bath, strain, and puree with a tablespoon or two of olive oil and a pinch of salt.

Once onions have softened, add rice, 3 cups of stock, and a few pinches of salt and bring to a simmer. Cook until most of the liquid has been absorbed and the rice is tender, about 10-15 minutes. There should be about 1 cup left in your quart to add by the tablespoon if the rice needs more liquid. Fold in pea puree and peas, and cook for about 1-2 minutes. Take off the heat and add the last tablespoon of butter, a few tablespoons of stock, cheese, and a few turns from your pepper grinder. Once combined, gently fold in fresh basil and add final salt to taste.

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