



Ingredients

4 cups salt-reduced chicken or vegetable stock,
A small pinch of saffron threads, (approx 0.25g)
2 tablespoons oil,
1 brown onion, chopped,
2 cloves garlic, finely chopped,
4 rashers short rindless bacon, diced,
1½ cups Arborio rice,
1/3 cup dry white wine,
200g artichoke hearts, sliced,
½ cup parmesan cheese,
Salt and cracked pepper, to taste,
30g butter,
¼ parsley, chopped



Method

1. Place stock in saucepan and bring to the boil. Reduce heat to keep warm. Add saffron threads to stock.
2. Heat oil in saucepan and add onion, garlic and bacon. Sauté until onion is soft.
3. Add rice and coat well, stir until rice is hot.
4. Add wine and enough chicken/vegetable stock to cover rice. Bring to boil and then reduce heat and simmer. Stir occasionally to avoid rice sticking to pan. Continue adding stock to rice as needed once absorbed.
5. When rice is almost cooked, add artichokes and salt and pepper.
6. When rice is cooked, add parmesan cheese and butter. Stir well and remove from heat.
7. Add chopped parsley and serve.

Serves 6

