Carbonara orzo risotto



Consejo del chef

Garnish with more grated cheese, the rest of the guanciale, and some basil leaves.

Raciones para 4

- ❏ **200 gr** Guanciale, pancetta or bacon
- ❏ **1,5 Cups** Orzo
- ❏ Salt
- ❏ Pepper
- ❏ **3 Cups** Chicken stock
- ❏ **1** Egg
- ❏ **2** Yolks
- ❏ **1 Cup** Pecorino cheese
- ❏ Basil

1. Dice guanciale, pancetta, or bacon finely and cook over medium heat in a large frying pan until crunchy, cooking it with its fat. Remove from the pan, keep the fat, and set aside for later.
2. Use the same frying pan to stir-fry the orzo. Pour the chicken stock, add salt and pepper, and stir. Rise the heat to bring the stock to a boil and lower it, then cook slowly for twice the recommended time indicated on the package. Stir to prevent it from sticking.
3. When the orzo is cooked, choose “keep warm on the hob and prepare the carbonara sauce.
4. Beat the egg with the yolks and pecorino cheese in a bowl. Add two tablespoons of orzo to bring the eggs to the same temperature, and add the guanciale, saving some for garnish later.
5. Mix until all the ingredients are well combined. Place the mix in a pan and stir until creamy.
6. Let it rest for five minutes, stir again, and plate.

Chef's Notes

https://cookinglovers.teka.com/en/receta/risotto-de-orzo-carbonara/