

PESTO BASIL Rice

4 servings

4	slices of prosciutto ham, cut in 4 pieces	4
2 tbsp	PASTENE Pure Olive Oil	30 mL
3	dry shallots, chopped	3
1	garlic clove, finely chopped	1
3 cups	chicken stock	750 mL
1 cup	PASTENE Italian Arborio Rice	250 mL
¼ cup	dry white wine	60 mL
¼ cup	PASTENE Pesto Basil Sauce	60 mL
	PASTENE Grated Parmesan Cheese	
	fresh basil leaves	

- Preheat oven to 350°F (180°C).
- Arrange prosciutto on a baking sheet and bake in oven about 7 minutes. Set aside.
- Heat olive oil in a large saucepan over medium heat, and cook shallots and garlic until soft. Meanwhile, in a second saucepan, heat the broth to simmering.
- When shallots and garlic are soft, stir in the rice to coat thoroughly with oil. Stir in the wine until it is absorbed.
- Start ladling in the heated stock, ½ cup (125 mL) at a time, stirring until it is almost completely absorbed before adding the next ladleful. Add pesto sauce.
- After about 13 minutes, start tasting the rice. It is properly cooked when the rice grains are no longer crunchy when bitten. Add a bit more hot liquid if necessary, remove rice from heat and serve as soon as it is tender.
- Serve garnished with Parmesan, prosciutto crisps, and fresh basil.

