

FOREST RISOTTO WITH ZLATIBORAC DRY PORK NECK



1 PORTION:

50 g of Zlatiborac dry pork neck

50 g of porcini

100 g of "arborio" rice

½ of the onion

1 clove of garlic

Salt and pepper, to taste

3 dl of stock or water

Parmesan cheese flakes, to taste

Sprig of rosemary for decoration

Some olive oil

Preparation:

Using a small saucepan, fry finely chopped onion, garlic, mushrooms and Zlatiborac dry pork neck in olive oil over medium-high heat. Then add stock or water and season with salt and pepper. Afterwards add the rice. Cook the risotto until the excess liquid evaporates, making sure that the rice is cooked and that risotto remains creamy. Add some water if necessary. Serve the risotto and decorate it with parmesan flakes and rosemary twigs.