

## Bacon & Tomato Risotto

Recipe serves 120 reduce quantities for home use

Aborio Rice	6 cups per rice cooker
Olive oil	1.5 tablespoons per rice cooker
Vegetable stock	2.25 litres per rice cooker
Frozen peas corn & capsicum	2 kg bag
Garlic	To taste
Bacon Pieces	2 x 2kg packets
Diced tomatoes	1 or 2 x A10 cans
Parmesan cheese	1 kg
Parsley, finely chopped	1 bunch

1. Mix oil through rice to coat in rice cooker then add stock
2. Sweat leek in margarine in two large stock pots
3. Mix rice, bacon tomato & leek into mixture