



slab of smoked nidderdale pancetta

sauté/fry/grill



cooking time from: 5 minutes

method

Remove Pancetta out of the packaging & cut into desired size cubes (commonly known as lardons).

Starting in a cool pan sauté the cubed pancetta until the fat starts to render & become crispy.

Remove from pan, pat away excess fat on kitchen paper & serve straight away.

serving suggestions

This has many uses, use as a base for homemade ragu or toss through salads, risotto & pasta dishes.

for best results, fry this cut

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



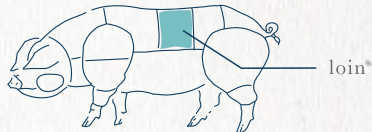
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