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Risotto ai Funghi e Salsiccia

Both Sara and our daughters were away last week so I indulged myself in my two great loves - sausage and mushrooms - in a risotto washed down with a bottle of white Sicilian Grillo wine. A nice evening in!

200g Arborio or Vialone Nano rice

2 glasses dry white wine

700ml chicken stock

250g sliced chestnut mushrooms

2 Squisito Tuscan sausages, skin removed and broken into small pieces

1 large onion, finely diced

1 clove smoked garlic, finely chopped

1 bunch chives, finely chopped

1 sprig parsley, finely chopped

50g Grana Padano cheese, finely grated

olive oil and a knob of butter

Trapani sea salt and freshly milled black pepper

Put a splash of olive oil in a large pan then add the chopped onions and garlic onions and sauté for 2 or 3 minutes before adding the crumbled sausage. Coat the sausage in the oil then add your sliced mushrooms and sauté until they soften. Then add the rice and stir well until each grain is well coated in olive oil. Add the wine, stir again, then reduce to a simmer. Once the wine has been absorbed add the stock slowly a ladle at a time, only adding more once the risotto has absorbed it. Continue adding stock until the rice is soft but still with a little bite. If you run out of stock continue with boiled water. Remove from the heat, adjust seasoning, then throw in a handful of Grana Padano, a knob of butter and cover with a lid for 2 minutes. Once the rice has relaxed stir in the fresh herbs and serve. Serves 2-3.

Buy ingredients @ www.squisito-deli.co.uk