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Red Pepper Risotto

One of our family favourites featuring our versatile Southern Italian Red Pepper Pesto which is unusual because it goes well with fish, chicken and pork. In a risotto you can change your second ingredient to anything from smoked fish to pork chop although simple risotto with just the pesto works just fine if you want a finer flavoured vegetarian option.

We make our risotto dried porcini mushroom stock and save the bigger porcini pieces in olive oil for use as antipasti later.

1 x 100g deli pot Squisito Red Pepper Pesto

4 Italian style sausages or 200 - 300g Squisito smoked chicken (optional) or smoked fish

12oz Vialone Nano or Arborio rice

500ml hot chicken stock or mushroom stock made with a handful of dried Porcini mushrooms

2 red onions, finely chopped

knob of butter to fry

splash of olive oil

sea salt & pepper

50g Parmigiano Reggiano, Grana Padano or Lincolnshire Poacher cheese

Finely chop the onion and sauté until softened but not browned.

Meanwhile, skin and break up the sausage meat and coat in the oil and butter. Add the risotto rice and coat in oil then gradually add the stock, stirring the rice gently to prevent sticking.

When the rice begins to soften slightly add your red pepper pesto and stir until the rice is an even consistency. Season. When rice is softened but still has a bit of bite serve into warmed dishes. Serve with a sprinkle of finely grated Parmigiano Reggiano, Grana Padano DOP or Lincolnshire Poacher cheese.

Serves 4.

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