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Risotto Primitivo e Salsiccia

A robust red wine and sausage risotto is nice in Summer just as much as in Winter with a great colour to impress dinner guests and peasants alike. It's comfort food Italian style!

500g Arborio or Vialone Nano rice
2 glasses robust red wine like Primitivo or Barbera
1.5 litre vegetable stock
2 Squisito Tuscan or Genovese sausages, skin removed and crumbled
2 onions, finely diced
1 sprig rosemary, finely chopped
a handful of Grana Padano cheese, finely grated
2 knobs of butter

Put a knob of butter oil in a large pan then add the chopped onion and sauté for 2 or 3 minutes before adding the crumbled sausage, rice and a sprig of rosemary. Then add the rice and a knob of butter and stir well until each grain is well coated in butter. Add the wine, stir again and remove the rosemary stalk, 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 6.