

RISOTTO WITH PUMPKIN AND SAUSAGE



Menù Ingredients

1 Tin Crema di zucca – Pumpkin Spread - ECOK
500 g. Riso Carnaroli – Carnaroli Rice - RK1
q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1

Ingredients

100 g. Parmigiano Reggiano cheese
30 g. Butter
500 g. Sausage
1 Onion
q.s. Salt & Pepper

Chef: Monica Copetti

Method

Serve 6

In a saucepan with a little butter brown the finely chopped onion, than the chopped sausage and brown them also. Add the carnaroli rice, toast it over high heat and then deglaze with the white wine, and let it to evaporate. Stat to add the boiling broth (for each litre of water use 22g. of Grancuoco) a little at a time. Halfway through the cooking, add the pumpkin cream. When the risotto is cooked ,remove from the heat and stir in the butter and parmigiano. Serve hot, with shaved parmigiano reggiano cheese

Gluten Free Method

Utilizzare Salsiccia riportante in etichetta la dicitura senza glutine.