RISOTTO WITH SAUSAGES AND MUSHROOMS



Menù Ingredients

300 g. Èboscomix - GT1

500 g. Riso Carnaroli – Carnaroli Rice - RK1

q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

q.s. Preparato in polvere allo zafferano - Saffron Powder Mix - B90

Ingredients

q.s. Parsley

q.s. Garlic

q.s. Shallots

q.s. Onion

q.s. White wine

q.s. Parmigiano Reggiano

q.s. Butter

250 g. Sausage*

Chef: Leonardo Pellacani

Gluten Free

Gluten Free Method

Serve 6

Prepare the stock following the instruction on the package. Meanwhile, in a pan, heat up a little extra virgin olive oil and brown the chopped shallot; add the sausage and brown it, then deglaze with white wine. At the same time, drain the mushrooms from their liquid and sauté them in a pan with extra virgin olive oil, chopped parsley and garlic and add them to the sausage. In a saucepan, with evoo, sweat the finely chopped onion; add the carnaroli rice and toast it for few minutes, deglaze with white wine and let it evaporate. Continue to cook, adding the prepared stock a little at a time. Five minutes before the rice is cooked, add the sausage and mushrooms, mixing them carefully. When the risotto is ready, remove from the heat and stir in butter and grated Parmesan cheese.

* Use sausage with written "gluten free" on the label.

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)