




Merlot risotto with luganighetta sausage






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A recipe by Roberto Galizzi.

Preparation

	Time required	approx. 30 minutes
	Difficulty	Easy - For all
	Portion size	4 people

Features

	Dish	Meat - Luganighetta
	Typical product	Rice - 0 km
	Suitable in	Winter - Cold evenings

INGREDIENTS

Risotto

- 320 g carnaroli rice
- 3 shallots, chopped fine
- 80 g butter
- 50 g Parmesan cheese, grated
- 30 ml olive oil
- 400 g luganighetta sausage
- 150 ml red Merlot
- 1 l meat bouillon
- Chopped fresh herbs (parsley, thyme, tarragon)

PREPARATION

Risotto

Sauté shallots in 30 g of butter. Add rice and stir, cooking until grains become transparent. Deglaze with the Merlot, shaking in a scoop of the bouillon and letting this simmer for about 15 minutes, until the rice is cooked al dente. Meanwhile, add the olive oil to a pan with 30 g of shallots and sauté, adding the crumbled sausage and frying for 5 minutes. Then add the herbs. Take the risotto off the heat, adding the remaining butter and Parmesan.

Plating up

Plate the risotto with the sausage and herb mixture on top.
Buon appetito!