



Sausage & Mushroom Risotto

This recipe takes longer to make and needs constant attention, but it is worth it in the end. Sausage and mushroom risotto can be served as a side dish or a main course. Risotto can be made in many ways and using almost any ingredient. This recipe is one of my favorite risottos; I often use it as a main course.



PREP TIME: 15 MINUTES | COOK TIME: 40 MINUTES

INGREDIENTS

- 1 large sized onion (white or yellow)
- 1 tablespoon of fresh garlic
- 10 oz of baby bella mushrooms
- 1 lb. of sausage meat (out of casings)
- 3 cups of Arborio rice
- ½ cup of white wine
- 8 cups of beef broth
- 5 tablespoons of extra virgin olive oil
- 5 tablespoons of unsalted butter
- ½ cup of grated Parmigiano cheese
- 1 tablespoon of fresh parsley
- Salt (to taste)
- pepper (to taste)

INSTRUCTIONS

1. Chop the onions and garlic, slice the mushrooms and put aside. On medium-high heat, in a large sauté pan, add two tablespoons of olive oil and the sliced mushrooms and sauté until they are soft (about 5 minutes). Remove them from the pan.
2. Add another two tablespoons of olive oil, the chopped garlic, and the onions, cooking until they are translucent, but don't let them brown (about 2 minutes). Add the sausage meat, breaking it apart using a wooden spoon. Cook the onion, garlic, and sausage until the sausage is cooked (about 6 minutes). Remove the mixture and set aside.
3. In the same pan, still on medium-high heat, add one tablespoonful of olive oil and two tablespoons of butter. Once the butter is melted, add the rice, stirring it constantly so it doesn't stick. Let it brown, but don't let it burn (about 1 minute).
4. Add wine and stir constantly until it evaporates.
5. Start adding a ladle full of hot beef broth (keep on a low flame on the burner next to the pan) at a time, stirring so the rice doesn't stick and until it is absorbed. Continue adding the broth to the rice, continuously stirring. The rice will continue to grow as you add the broth.
6. Return the other ingredients to the pan once most of the broth has been added.
7. Stir thoroughly and continue to cook until the rice is al dente (total time about 20 minutes)
8. Add the grated Parmigiano cheese and the rest of the butter. Stir until the butter and cheese are no longer visible, and the rice is creamy.
9. Remove the pan from the heat and taste for salt and pepper and adjust as needed. Cover the risotto for 5 minutes, and then remove the cover and serve hot.



Look for more recipes in the next edition
of the **SIAMO QUI**