

# SAUSAGE AND CHAMPIGNON MUSHROOM RISOTTO



## INGREDIENTS (serves 4)

320g Carnaroli Rice  
40g champignon mushrooms  
150g sausage  
Broth of meat  
1 onion finely chopped  
Grated parmesan cheese  
Extra virgin olive oil

## METHOD:

Step 1.

**BOIL** the broth of meat

**HEAT** the extra virgin olive oil in a pan

**ADD** onion finely chopped

**ADD** the sausage

**ADD** the champignon mushrooms finely chopped

**ADD** carnaroli rice and **STIR** for a couple of minutes

**DEGLAZE** with the wine

Step 2.

**CONTINUE COOKING** adding the meat broth

Step 3.

When the rice is cooked, **TURN OFF** the heat

**ADD** a knob of butter

**ADD** grated parmesan cheese

**SERVE** after a few minutes

Grade of difficulty: easy

Preparation time: 10 mins

cooking time: 15 mins (having the broth ready)

Region: Lombardia