



## DRUNK RISOTTO WITH SAUSAGE



### TIMES

Preparation: 10 minutes - Cooking: 20 minutes

### INGREDIENTS (for 2 people)

200 grams of carnaroli rice

1 glass of red wine

200 gr of pork sausage

meat broth (or cube)

1 shallot

grated Parmesan cheese

1 knob of butter

to taste black pepper

salt to taste

to taste extra virgin olive oil

### PREPARATION

Peel the sausage and crumble it.

Prepare some of the meat broth.

Heat the oil in a pan, add the chopped shallot and fry.

Add the sausage by browning it over low heat until it is beautifully colored.

Raise the heat and add the rice, leaving it to toast and flavor for a few minutes.

Add the red wine and let it evaporate, then lower the heat and add the boiling broth a little at a time until the rice is cooked.

Remove the pan from the heat and add the grated cheese, adjust the salt, add a knob of butter and whisk. Leave to rest for a couple of minutes and serve by grinding black pepper directly on the plates, if desired.