

Broccoli and Sausage Risotto

By: Raffaele Biotti

For 2 servings

Riso (Rice) 120 grams / 2-3 large handfuls
1 sausage (this can be left out for a vegetarian option)
1 head of broccoli
1 small/ medium white onion-diced
cheese: aged pecorino and semi-aged cow cheese
white wine
butter

Sautee the diced white onion until slightly browned.

Add the rice and blend it into the onion with a pour of white wine.

Continue cooking the rice with water or vegetable broth, add salt and pepper.

When you believe the rice is halfway to finished, a taste test is the best way to tell. As your rice will probably have a different cooking time.

Add the sausage to the rice.

In a separate pan cook the broccoli in water and add salt near the end of cooking. Remove from the water (save this water for the sauce) and set aside 2-3 pieces of broccoli, cut in half and sauté in a pan. The rest of the broccoli blend it with oil, salt, pepper and a small ladle of cooking water, creating a sauce .

In the meantime, the rice and sausage are cooking...

Add a piece of butter to the rice before adding the broccoli sauce and cheese.

If the rice is too thick, add a little of the water or broth.

Now turn off the heat, finish stirring and serve, add the sauteed broccoli from the pan and finish with a good sprinkling of cheese.

