



ESTATE (SUMMER): Risotto con Salsiccia al Riesling for 200 grams rice - serves 2 people

Ingredients

- 2 links Angelo Bean Riesling Sausage removed from the casing and crumbled
- 35 grams unsalted butter
- 40 grams grated Parmigiano Reggiano
- Pinch of ground cinnamon
- 2 sprigs of rosemary lightly fried in olive oil until crisp
- 3 oz. Ontario Riesling wine

Directions

- Cook rice using the basic method above.
- Sauté at low heat the sprig of rosemary in half the butter.
- Remove the rosemary, put aside and add the crumbled sausage meat
- Raise the heat, add Riesling and cook until meat is well done.
- Add sausage ragu to risotto at the 14-minute cooking point.
- Add the remaining butter, cheese and ground cinnamon. Smell and taste for the right balance.
- Salt and pepper to taste
- Stir gently
- Plate and decorate with a small sprig of sautéed rosemary and cracked pepper.