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Recipe Name:

Risotto alla Milanese

Ingredients:

2 cups of Rice (preferably Arborio)
1 medium onion chopped fine
1 lb. of sweet Italian sausage meat , such as Luganiga
1 cup of finely chopped mushrooms- NOTE: 1/2 cup of dried porcini mushrooms are the best to use
Approx. 6 of Chicken stock room temperate (low sodium is fine)
1 1/2 sticks of salted butter
1 pinch of saffron
1 pinch of finely chopped rosemary
grated Parmesan cheese
pepper to taste



Directions:

As per my mother, good Risotto needs time, attention, lots of love and plenty of butter... so plan on staying close to the pot for the best results!

In a large heavy pot or Dutch oven cook onions in about 1/2 stick or more of butter until translucent

Take sausage meat out of casing and chop into small pieces .Then add meat to onions and continue to carefully breakup larger pieces until the meat is lightly brown

Add in mushrooms and rosemary and stir

Add rice and about 2 cups of stock and stir gently. Continue to add more stock, as needed, watching the rice never sticks , until all 6 cups of stock have been absorbed

Total cooking time should be approximately 45-50 minutes

About 5 minutes before it is done add saffron and mix well

When rice is tender add the remaining butter, season with pepper and stir gently .

Then add about 1/3 of a cup of Parmesan cheese on top and serve

Have extra Parmesan cheese at the table...Buon Appetito !!!