

Red Wine & Sausage Risotto with Lincolnshire Poacher Cheese



Ingredients

6 good quality Italian-style sausages, skinned
1.25l chicken or vegetable stock
1tbsp olive oil
1 onion, peeled and finely chopped
225g arborio or carnaroli rice
15g butter plus 15g
125ml red wine
1 tbsp chopped flat-leaf parsley
75g grated vintage poacher
Sea salt and black pepper

Method

Fry the sausages in a non-stick frying pan over a medium heat for about 12 minutes, or until cooked.

While the sausages are cooking, bring the stock to a gentle simmer in a large saucepan. Meanwhile, heat the oil in a large heavy-based saucepan, add the onion and cook, stirring, over moderate heat for 5 minutes, or until soft. The onion should soften but not change colour.

Add the rice to the onion and stir gently for 2 minutes to coat the rice grains with the butter. Add the red wine, stir and allow almost all of it to evaporate.

Add enough of the simmering stock to cover the rice. Stirring frequently, allow the rice to absorb most of the stock. The rice must be allowed to absorb the liquid before more stock is added.

Stir frequently and add more stock as required. It will take 18-25 minutes to cook. Taste the rice - it should be soft but still retain a little bite.

Just before the rice is ready, cut the sausages into 2 cm ($\frac{3}{4}$ in) slices and stir into the risotto (you may have to add a little extra stock at this stage) and continue to cook and stir until the rice is cooked.

Remove from the heat and add the parsley, 2 tablespoons of the poacher cheese and the butter. Cover and leave to rest for 5 minutes before serving.

Serve with the remaining Poacher cheese

Shopping list

Browse our local suppliers to make your shopping list www.selectlincolnshire.com/food