

## Risotto Dante

As prepared at Festa Italiana 2011 by Chef Franz Junga,

Executive Chef at: il Fornaio – Seattle

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### Ingredients:

2 ea Roasted peppers  
½ C Olive oil  
¼ C Italian parsley, chopped  
½ C White wine  
½ # Spicy Italian sausage  
2 C Carnaroli rice  
2 ea Shallots  
3 ea Garlic cloves, chopped  
10 C Chicken, turkey, or vegetable stock  
2 ½ T Butter  
¼ # Smoked mozzarella, diced  
½ C Grated parmesan  
TT Salt and pepper

### Cooking:

Bring the stock to a boil, and reduce to a high simmer. Heat 2 T of olive oil and ½ T butter in a large sauce pot. Sautee the shallots and garlic briefly then add the rice. Sautee the rice, stirring to ensure all kernels are toasted. Add the white wine and reduce. Begin adding the stock little by little, stirring until fully incorporated before adding more. Sautee the sausage in a separate pan. Continue adding stock, and when rice is nearing doneness (about 10-15 minutes) add the sausage and roasted peppers. Season with salt and pepper. Finish cooking to desired doneness and remove from the heat. Immediately add the remaining butter, parmesan, chopped parsley, smoked mozzarella and mix deliberately and forcefully, working the risotto into the sides of the pan. When fully incorporated, serve. If too dry, add a little bit of hot stock and mix again.