

PREMIO FOODS RECIPE CONTEST



Winner for the First Quarter 2008

Premio White Bean "Risotto"

Recipe

This recipe was a huge hit at a New Years. White bean "risotto" on sourdough toast

Two cans white beans drained with liquid reserved

3/4# Premio mushroom, pepper and onion sausage with casing removed

1 small red onion chopped

3 ribs celery chopped

1 cup good quality chicken stock

1 1/2 cups finely shredded hard parmesan cheese

Olive oil, sea salt and fresh black pepper

Sourdough Baguette sliced thin and lightly toasted Fresh

Sage for garnish

I like to pulse my celery and onions in a food processor for a few seconds so they are very small but not blended. I've also made my own beans for this dish as well but cans work just fine. In a large sauce pot on medium heat, lightly sweat the onion and celery in oil for 4 mins, then add the sausage and cook until just brown. Try and break up the sausage into small pieces. Add the beans and using a large wooden spoon, mash the beans into a "risotto" consistency. Fold in the shredded parmesan. Add the chicken stock to create the desired texture. I often pulse the combination in a food processor to a nice smooth mousse adding the reserved bean juice. I season at the end, because at times, the sausage or cheese is saltier than others. You can top a baking dish of this combination with additional cheese and bread crumbs and bake it for 15 mins and serve it warm, with the toast close by for your friends to serve themselves. Or you can spread it on the toast for them and garnish with a leaf of fresh sage.