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## WÄINZOSSISS RISOTTO

Serves 2 – Preparation time: 5 minutes – Cooking time: 30 minutes

1 onion  
2 Wäinzoossiss sausages  
15g butter  
250g risotto rice  
100ml white wine + 1 tbsp extra  
600ml chicken stock  
60ml cream  
1 ½ tbsp Luxembourgish mustard  
1 handful curley parsley  
pepper

Peel and finely chop the onion. Set aside.

Slice open the two Wäinzoossiss sausages, remove and discard the skin. Roll the meat into small, hazelnut-sized balls with your hands.

Heat the butter in a saucepan. Add the Wäinzoossiss balls and fry for 4 minutes until the balls are golden brown. Put the fried Wäinzoossiss balls onto a plate and cover with foil to keep them warm.

Add the chopped onions to the saucepan and fry while scraping the bottom of the pan in order to loosen the brown roasting juices from the meat. Fry for a couple of minutes, then add the rice and fry for another minute while stirring. Deglaze with the white wine.

Once the risotto rice has absorbed all the wine, gradually add the stock – a ladle at a time, stirring between each addition and only adding more liquid once all the liquid has been absorbed. This will take approximately 20 minutes.

Meanwhile, mix the cream mustard and remaining tablespoon of white wine in a little bowl.

After 20 minutes, stir the cream mix through the rice and cook for another minute.

Chop the parsley and stir through the risotto. Add the meatballs, season with pepper and give it another stir before serving.

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