

# Italian Sausage and Roasted Walnut Risotto

## Paired with Barbera Honea Vineyard, 2006

For six people as a *primo platti*

4 tablespoons olive oil  
1lb Italian sausage  
2 medium onions, diced  
1 cup Arborio rice  
1 glass Barbera  
4 cups stock  
1/2 cup walnuts, roasted & chopped  
Salt and Pepper  
1 tablespoon fresh sage, chopped  
whole nutmeg

1. Remove the sausage from its casing and sauté in the olive oil until it starts to brown.
2. Add the onions and cook until soft.
3. Add the rice and toss to coat.
4. Add the wine, stir and cook until almost dry.
5. Add just enough stock to cover the base of the pan, stir and cook until it is almost entirely absorbed. Repeat until the rice is cooked, but still has a little crunch.
6. Add the nuts and stir.
7. Season with salt and pepper.
8. Plate then sprinkle with sage.