

# Timballo alla Palmina

## Paired with Alisos

serves six *hungry* people

### *Risotto*

3 medium yellow onions, chopped  
5 tablespoons olive oil  
3 cups Arborio rice  
3 cups chicken broth, kept hot  
¼ cup parsley, chopped  
¼ cup Parmigiano, grated  
½ cup pine nuts, toasted

### *Ragu*

1 lb Italian sausage, removed from casing  
2 cups dried porcini mushrooms  
28 ounces crushed tomatoes  
1 cup *Alisos*

### *Stuffing*

½ pound mozzarella, sliced

### *Garnish*

2 tablespoons pine nuts, roasted and 2 tablespoons parsley, chopped



1. Cover the mushrooms with boiling water and let sit for 10 minutes or until the mushrooms are soft. Drain and rinse, then chop the mushrooms.
2. Sauté the onions in 5 tablespoons of olive oil in a large skillet until they are translucent.
3. Add the rice and toss to coat. Cook for 5 minutes.
4. Add ½ cup of broth, stir frequently and wait until it is absorbed before adding the next ½ cup.
5. About halfway through adding the broth, stir in the parsley. Once all of the liquid is incorporated, stir in ¼ cup pine nuts, then stir in the Parmigiano. Allow to cool.
6. In a large heavy skillet, brown the sausage, then add the mushrooms, tomatoes and wine. Stir in to incorporate all the ingredients and let it simmer over low heat for 10-15 minutes.
7. Preheat the oven to 450 degrees.
8. Use an ovenproof bowl: coat the inside with olive oil, then coat the oil with breadcrumbs. Put ¼ cup of pine nuts at the bottom of the bowl. Line the bowl bottom and sides with 1" of risotto.
9. Line the risotto with slices of mozzarella, saving about 5 slices of cheese. Fill the center with the ragu, and top with the remaining cheese.
10. Add a 1" layer of risotto, packing it firmly. Top with breadcrumbs and sprinkle with olive oil
11. Bake in the oven for 45 minutes. Remove and let cool for 15 minutes.
12. Place a platter on top of the bowl and invert. Slowly remove the bowl. Garnish with pine nuts and parsley, slice and serve.