

## RISOTTO WITH PEPPERONI SAUSAGE AND SWEET POTATO



### Ingredients (serves 2 people):

- 300 g of pepperoni sausage
- 2 cups of arborio rice
- 1 clove minced garlic
- 50 g of bacon
- 2 tbsp onion
- 2 tbsp cold butter
- 1 strand of olive oil
- 1 cup of white wine
- 1 peeled and diced sweet potato
- 4 tbsp grated Parmesan
- 1-liter vegetable or chicken stock
- Chopped parsley to taste
- Salt to taste
- Black pepper to taste

### Preparation:

1. Remove the skin from the sausage and sting.
2. Mince the bacon.
3. If you prefer, use the processor in pulse mode and process the sausage with bacon and not let it turn a paste.
4. Bring the stock to a boil.
5. Over medium heat, put a large pan and add a little butter and olive oil and the sausage and bacon mixture.
6. Fry until golden.
7. Add onion and garlic and fry.
8. Wash the rice without washing and fry for 2 minutes and stir constantly.
9. Add wine and mix.
10. Begin adding stock slowly and mix until absorbed.
11. After 10 minutes add the sweet potato.
12. If necessary, adjust salt and pepper.
13. When the rice is al dente turn off the heat, add butter and Parmesan cheese and parsley.
14. Mix and rest 5 minutes on a platter to add flavors.
15. Serve with grated Parmesan cheese.