

Risotto with chicken, chorizo sausages and saffron

4 servings

800 g chicken thigh fillet
2-3 fresh chorizo sausages
4.5 dl water
2 dl white wine
1 chicken stock cube
Salt & white pepper
Olive oil
1 yellow onion
3 garlic cloves
0.5 g saffron (usually 1 bag)
2 tsp smoked paprika
400 g crushed tomatoes
2.5 dl ivory rice (round grain rice)
2 dl frozen peas

Dissolve the stock cube in 2 dl wine and 4.5 dl water in a saucepan. Bring to a boil and season with salt and pepper. Keep the stock warm.

Fry the chicken and chorizo sausages (whole) in olive oil until browned all over in a large frying pan. Set the chicken and sausage aside. Flatten the sausage.

Chop the yellow onion and brown until lightly browned. Add the chopped garlic and fry for another minute.

Add paprika, saffron and sauté for half a minute.

Pour in crushed tomato and mix. Let the sauce simmer on medium heat without a lid for about 15 minutes.

Rinse the rice in lukewarm water in a bowl for a few minutes and strain.

Turn the rice into the tomato sauce and stir for 15-20 seconds.

Pour about 5.5 dl of the stock into the pan. Save the rest.

Now you must not stir the pan, but only shake it.

Simmer on medium heat without a lid for 10 minutes. Shake the pan from time to time.

Thin with the remaining stock if necessary, so that the risotto does not become too dry.

Carefully turn in the chicken and sausage.

Sprinkle over the peas and cover with a lid or aluminum foil and cook for another 10-15 minutes, until the rice is done. There should be a small core left inside the rice grains.

Let the risotto rest for 5 minutes.