



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

Name: Sausage Risotto Balls

Yield: 25-30 2 oz. balls

Ingredients:	Quantity		Procedure
	Single	Double	
Arborio rice	4 cups		1. In a large pot heat the water to boiling, add in the chicken base and salt and pepper. Hold hot.
Water	9-12 cups		2. In a large braising pan heat the Phase and sauté the onion, garlic and shallots until soft and deglaze with white wine. Add In the Arborio rice and cook with the other Ingredients in the pan.
Chicken base CGR	1/2 cup		3. Add in 8 oz. of chicken stock to the pan and cook until the liquid is absorbed Into the rice, repeat the process with the liquid until the rice is tender to the bite
Mascarpone cheese	4 cups		4. Once the rice Is cooked allow It to become warm then add in the sausage and all of the cheeses and blend well. Lastly add in the chopped parsley.
Mozzarella cheese, grated	5 cups		5. Pour the mixture into a clean storage container and cover. Place in the refrigerator and cool completely.
Italian sausage, spicy/cooked/cold	2 lbs.		6. Scoop the 2 oz. balls and place on a papered sheet pan and allow for the balls to get very cold.
Provolone cheese, sharp, grated	3 cups		
Chopped parsley	1/2 cup		
Phase	1/4 cup		
Diced onion, small	1 cup		
Chopped garlic	1/4 cup		
Chopped shallots	1/4 cup		
White wine	4 cups		
Salt and pepper	4 tbs.		



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