



FRESCOBALDI ITALIAN RECIPES

Risotto with pigeon ragout

Pair with Nipozzano Montesodi

Serves 6 people

*Ingredients:**Risotto*

¼ onion chopped

1 lb rice

½ oz butter

½ oz parmigiano cheese

White wine Ragout

3 pigeons

¼ onion chopped

¼ carrot chopped

½ bunch of celery chopped

4 cloves of garlic chopped

5 sage leaves

1 sprig of rosemary

2 glasses of red wine

*Directions:**Risotto*

Combine the onion with half of the butter in a large pot on medium flame, then add the rice. Add wine and allow it to evaporate. Continue to cook add water if needed, finally adding the rest of the butter and the parmigian cheese.

Ragout

To cook the pigeons, adding oil, salt and pepper and the two glasses of red wine, put in oven set to a temperature of 180degrees for 25 minutes. Leave them to cool. In a casserole dish combine garlic, sage and rosemary then add the pigeons and cook lightly for a few minutes. Add the concentrate and red wine, until evaporated then cover with broth that has been obtained from the pigeon carcasses, cook slowly on stove for one hour.

