

PANISCIA ALLA NOVARESE

A truly special risotto, enriched with typical Piedmontese ingredients, such as the salami of life, a type of salami that is kept in glass jars and covered with lard so that it remains soft and the liver mortadella, which together with the lard they give the dish a robust and intense flavor, flavored with a vegetable broth in which rice is cooked. Do you think that vegetables and legumes only serve to prepare the broth? Wrong, because the arguments added to the risotto make it even richer! A little red wine to blend into and your “Paniscia alla Novarese”, will win you over with its rustic and original flavor!

INGREDIENTS

Carnaroli rice	320 gr
Borlotti beans	500 gr
Cherry tomatoes	200 gr
Celery	60 gr
Carrots	80 gr
Savoy	300 gr
Pork rind	50 gr
Salam "d'la duja"	150 gr
Mortadella of liver	100 gr
Lard	80 gr
Onions	120 gr
Butter	50 gr
Red wine	60 ml



HOW TO PREPARE IT

To prepare the “Paniscia alla Novarese”, start with the vegetable soup: shell the borlotti beans

Wash and cut the tomatoes in two, then wash and cut the celery.

Peel the carrots and cut them first in half lengthwise and then into small pieces, then take the cabbage, remove the outer leaves, remove the central core and cut it into not too small strips.

Proceed also cutting the pork rind into strips and then in a pot with high sides go and pour the rind, the beans, the tomatoes, the carrots, the celery and finally the cabbage.

Then pour two liters of cold water to cover all the ingredients, add salt and pepper, mix everything together and let it simmer for at least two hours.

Meanwhile cook the vegetables, dedicate yourself to salami and liver mortadella: remove the skin from the liver mortadella, cut it into pieces, then with a sheet of kitchen paper clean the salami from lard, remove the skin then cut it too in small pieces together with the lard, then put everything aside.

Chop the onion finment, then in a large saucepan pour the butter and the chopped onion and let it simmer over a low heat for about 7-8 minutes.

Pour the lard, salami and mortadella and cook for about 5 minutes.

Add the rice to the pan, toast it for a few minutes, stirring, then add the red wine. Once the two hours have passed, when the broth is ready, add it to the risotto together with the vegetables.

Add the broth as it evaporates, then turn off the heat, let it sit for about 3-4 minutes and your “Paniscia alla Novarese” is ready.