

## English Breakfast Rissotto – SAUS01

Serves – 4

### Ingredients:

4 rashers bacon  
4 Sally's Sizzling Pork sausages  
Grilling mushrooms  
Breakfast Mushrooms  
4 eggs  
Onion  
Milk  
Butter  
2-4 oz (per person) of Arborio (risotto rice)  
Chicken stock

### Method:

Cook sausages and bacon under grill or in oven, then slice into bite size chunks. Grill Mushrooms, squirt with lemon juice if available. Grill tomato (or leave raw if preferred).

Hard boil eggs and peel, then chop, or beat eggs and cook as an omelette. Either way chop resulted eggs into bite size pieces. Chop onion and fry in butter till translucent. Add rice, and fry some more. Add milk and stir until absorbed into rice.

When absorbed add chicken stock, ladle at a time, leave until nearly absorbed, then add next ladle. Repeat until rice is cooked but still firm, Add chopped Sausage, Bacon, Mushroom, and tomatoes. Stir in and cook for a couple of minutes.

If Using boiled eggs sprinkle on top, if using omelette stir in briefly. Add chopped parsley if desired. Serve with mug of tea.