

Risotto Milanese

Ingredients

3 oz	Unsalted butter (6 Tbs.)
1	Small onion, finely chopped
10 oz	Arborio rice (1½ cups)
1 tsp	Coarse sea salt
½ cup	White table wine
¼-½ g	Saffron threads, ground
5 cups	Warmed beef stock
2 oz	Parmigiano Reggiano, grated (about ½ cup)
½ tsp	Freshly ground pepper

Procedures

1. Measure out and prepare all ingredients

To cook

2. In a large skillet heat half the butter and sauté the chopped onion for 1 minute.
3. Add the rice and salt and sauté for 2 minutes.
4. Add the wine and continue cooking until the wine has been absorbed, stirring constantly.
5. Add one cup of the stock and stir gently until the stock has been absorbed
6. Add another cup of stock and repeat until there is one cup of stock left.
7. Add the saffron to the last cup of stock and stir until the stock is absorbed. The rice is complete when it is tender and creamy, about 18-20 minutes.

Finishing

8. Stir in the remaining butter, pepper and cheese.

Make it Light: Use only half the butter and cheese.

Make it Ahead: Make the risotto up to 2 hours in advance through step 6.

Serves 6