

Risotto alla Milanese



Ingredients:

- 1 1/2 cups Arborio rice
- 1/2 cup dry white wine
- 1 small onion, finely chopped
- 4 cups chicken or vegetable broth, kept warm
- A pinch of saffron threads
- 1/2 cup hot water (for saffron infusion)
- 1/2 cup Parmesan cheese, grated
- 2 tablespoons unsalted butter
- Salt and pepper to taste

Instructions:

1. Infuse Saffron:

- In a small bowl, combine saffron threads with hot water. Let it steep and infuse for at least 10-15 minutes.

2. Warm Broth:

- In a separate saucepan, heat the chicken or vegetable broth over low heat. You want to keep it warm but not boiling.

3. Sauté Onion:

- In a large, heavy-bottomed pan or risotto pot, melt 1 tablespoon of butter over medium heat. Add the finely chopped onion and sauté until it becomes translucent.

4. Toast Rice:

- Add Arborio rice to the pan and cook, stirring constantly, for about 2-3 minutes until the rice is well-coated with butter and slightly toasted.

5. Deglaze with Wine:

- Pour in the dry white wine, stirring continuously until the wine is mostly absorbed by the rice.

6. Begin Adding Broth:

- Start adding the warm broth to the rice one ladle at a time, stirring frequently. Wait until most of the liquid is absorbed before adding the next ladle of broth.

7. Add Saffron Infusion:

- After a couple of ladles of broth have been added, pour in the saffron infusion, including the saffron threads. Continue adding the broth gradually.

8. Continue Cooking:

- Keep adding broth and stirring the risotto for about 18-20 minutes or until the rice is creamy and cooked to al dente. Adjust the seasoning with salt and pepper.

9. Finish the Risotto:

- Once the risotto is cooked, remove it from heat. Stir in the grated Parmesan cheese and the remaining tablespoon of butter. The risotto should have a creamy consistency.

10. Rest and Serve:

- Let the risotto rest for a minute or two to allow the flavors to meld.

11. Serve:

- Plate the Risotto alla Milanese and garnish with additional Parmesan cheese if desired.

12. Enjoy:

- Serve the risotto immediately while it's hot. The saffron gives it a beautiful golden color and a distinct, aromatic flavor.

Risotto alla Milanese is often served as a side dish or accompaniment to braised meats, osso buco, or other Italian dishes. Enjoy this delicious and comforting classic!