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## Risotto Milanese Style

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Yield: 4 servings

Main Ingredient:

Cuisine: Uncategorized

Tags: Emeril, Cream, Butter, Olive oil, Onion, Pancetta, Garlic

1 tb <b>Olive oil</b>	5 c <b>Beef</b> stock
2 tb <b>Butter</b>	1 c Warm <b>beef</b> stock
2 oz <b>Pancetta</b> ; diced	1/2 ts <b>Saffron</b> threads
1 c Chopped yellow <b>onions</b>	2 ts Chopped <b>garlic</b>
1/2 ts <b>Salt</b>	1/4 c Heavy <b>cream</b>
1/4 ts Freshly-ground <b>white pepper</b>	1/2 c Grated <b>Parmigiano-Reggiano</b>
Freshly-ground black <b>pepper</b> ;	1 Recipe Osco Buco; see * Note
1 lb Risotto	

### Instructions

\* Note: See the "Osco Buco" recipe which is included in this collection. Over medium heat, in a large saute pan, heat the olive oil and 1 tablespoon butter. Heat the oil for 1 minute. Add the pancetta and saute for 1 minute. Add the onions, salt, white pepper, and black pepper. Saute for 3 minutes. Using a wooden spoon, stir in the risotto. Saute for 2 minutes. Stir in 5 cups of beef stock and garlic. Dissolve the saffron in the 1 cup of warm beef stock. Stir the stock into the risotto. Bring the liquid up to a simmer, about 6 minutes. Simmer the risotto for 18 minutes, stirring constantly. Stir in the remaining butter, cream, and grated cheese. Simmer for 2 minutes, stirring constantly. Remove from heat and serve. Spoon the risotto in the center of four large plates. Lay one Osco Buco on top of each plate. Spoon the sauce over the top. Garnish with chopped parsley. This recipe yields 4 servings. Recipe Source: EMERIL LIVE with Emeril Lagasse From the TV FOOD NETWORK - (Show # EM-1A53 broadcast 10-08-1997) Downloaded from their Web-Site - <http://www.foodtv.com> Formatted for MasterCook by Joe Comiskey, aka MR MAD - jpm44a and at;prodigy.com ~or- MAD-SQUAD and at;prodigy.net 10-11-1997 Recipe by: Emeril Lagasse Converted by MM\_Buster v2.0l.