

Risotto alla Milanese

Ingredients: Arborio rice, saffron threads, chicken broth, onion, Parmesan cheese, butter, white wine.

Method: Sauté finely chopped onion in butter until translucent. Add the rice and toast slightly before deglazing with white wine. Gradually add warm chicken broth mixed with saffron, stirring continuously until the rice is creamy and al dente. Finish with a knob of butter and grated Parmesan cheese.

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