



Saffron Risotto - Risotto Alla Milanese

4 cups chicken stock (can use can chicken broth)

1/2 cup un salted butter

3 Tbs. Olive oil

8 shallots, finely chopped

1/2 tps. Saffron strands

1-1/2 cups Risotto rice, (Arborio)

1/2 cup white wine

1-1/2 cups freshly grated parmesan cheese

salt and pepper

Put stock in saucepan, Heat until almost boiling, then reduce the heat until barely simmering to keep it hot.

Heat the butter and oil in a deep skillet over medium heat. Add the shallots and cook for 1-2 min., until softened but not browned. Add the saffron and stir until the yellow color is released.

Add the rice and stir with a wooden spoon until the grains are well coated, about 1 min. Pour in wine and stir until it has been completely absorbed. Add one ladle of hot stock and simmer, stirring until it has been absorbed. Continue to add stock at intervals and cook as before, until the liquid has been absorbed and the rice is tender but still firm (al dente) about 20min. Reserve the last ladle of stock.

Add the reserved stock, parmesan, parsley, salt and pepper. Mix well. Remove from the heat, cover, and let set 2 min.

Serve immediately

Serves 4

it's an Art Thing