



JERNEJ KITCHEN

RISOTTO MILANESE

Risotto Milanese is a gorgeous saffron risotto that has a beautiful sunny color and a specific, very delicious flavor. The prep is simple and quick.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	30	MINUTES
TOTAL TIME:	35	MINUTES

RISOTTO MILANESE

(0.12 g) saffron

60 ml (1/4 cup) hot water

2 tbsp olive oil

1 onion

300 g (10.5 oz) Sant' Andrea risotto rice

120 ml (1/2 cup) white wine

750 ml (3 cups) vegetable broth or water

40 g (2 tbsp) unsalted butter

50 g (1/2 cup) finely grated parmesan cheese

TOOLS AND EQUIPEMENT

bowl

pot

ladle

PREPARE THE SAFFRON

Stir to combine saffron and hot water in a small bowl. Set aside for 15 minutes.

COOK THE RICE

Place a medium pot over medium heat. Add olive oil and diced onion. Cook for 5 - 8 minutes for the onion to soften, stirring occasionally. Add the rice and cook for another 5 minutes.

COOK THE RISOTTO

Increase the heat and add white wine to the rice. Cook for 2 minutes for the alcohol to evaporate. Gradually, ladle by ladle, and start adding the vegetable broth. Add the next ladle of broth only when the first one is cooked into the rice. Repeat the process until the rice almost cooks. It will take about 14 - 16 minutes. Make sure to stir the risotto regularly.

FINISH AND SERVE

Remove the risotto from the heat and stir the butter and grated parmesan cheese. Season to taste with salt and pepper. Cover with a lid and set aside for 3 minutes, then serve.

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