

Risotto alla Milanese

Italian · Main Course · Hard · 50 min total · Serves 4

A luxurious saffron risotto from Milan with Arborio rice, bone marrow, Parmesan, and golden saffron threads.

Ingredients

- 1.5 cups arborio rice
- 0.5 tsp saffron threads
- 5 cups chicken broth (warm)
- 1 small onion (finely diced)
- 2 tbsp bone marrow (or butter)
- 0.75 cup parmesan cheese (freshly grated)
- 0.5 cup dry white wine
- 2 tbsp butter
- 1 tbsp olive oil

Method

1. Steep saffron in 3 tbsp warm broth for 10 minutes.
2. Heat oil and half the butter. Sauté onion until translucent, about 3 minutes.
3. Add rice and toast 2 minutes until grains are translucent at edges. Do not brown.
4. Pour in wine and stir until absorbed. Add broth one ladle at a time, stirring frequently.
5. After 15 minutes, stir in saffron liquid. Continue adding broth until rice is creamy and al dente, about 18-20 minutes total.
6. Remove from heat. Stir in remaining butter, parmesan, and bone marrow. Cover and rest 2 minutes.

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