

## Risotto Milanese

### Ingredients

- 5 cups chicken broth
- ½ cup dry white wine
- 4 Tbsp unsalted butter
- ⅓ cup finely minced onion
- 1½ tsp saffron threads, crumbled
- 1½ cups Arborio rice
- ⅓ cup grated Parmesan cheese

### Preparation

- Bring broth to boil in large saucepan over high heat, then reduce heat to low
- Add saffron and cover to keep warm
- Melt 3 tablespoons butter in large Dutch oven over medium heat
- Sauté onion, stirring occasionally, until softened but not browned, 1-2 minutes
- Add rice and stir with a wooden spoon, until grains are well coated with the oil
- Add wine and cook, stirring frequently, until wine is nearly absorbed, about 1 minute
- Add ½ cup of the warm broth, stirring frequently
- When the broth is almost completely absorbed, add the rest of the broth ½ cup at a time, continuing until the rice is tender but not firm, about 18 minutes
- Turn off heat and vigorously stir in remaining 1 tablespoon butter and Parmesan
- Serve

