

Risotto Milanese

Swick

Serves 6 | Active Time: 40 minutes | Total Time: 50 minutes

Chef's Notes

The quality of the rice makes all the difference in the world. I prefer the texture of Carnaroli but you can also use Arborio, Vialone Nano, or Bardo. I've published this recipe to go along side my Osso Bucco recipe but it is also great along side any braised veal/beef recipe or along side a skewer of grilled prawns.

Step 1: Making the Risotto

- 2 Tbsp Olive Oil
- 2 Tbsp Butter
- 1 Medium Onion, finely chopped
- 8 Cups Chicken Stock or Broth
- 1 tsp Kosher Salt
- 3 Cups Carnaroli Rice
- 1 1/2 Tsp Saffron Threads, crushed
- 3/4 Cup Dry White wine (Unoaked) or Vermouth
- 3/4 cup Parmigiano-Reggiano freshly grated
- Kosher Salt and Freshly Ground pepper

Bring the stock to a simmer on the stove located next to the Sauté Pan used for the Risotto.

Heat a heavy bottomed sauté pan over medium-low heat and add the oil and butter. Once the butter stops foaming, add the onions and salt, stir and sweat until translucent, about 6-8 minutes (do not brown the onions). Now add the rice to the pan and sauté for about 2 minutes, stirring often, until the rice turns translucent around the edges. Add the vermouth followed by the saffron and stir until it is completely absorbed.

Raise the heat to medium and add the chicken stock one cup at a time allowing each cup to absorb completely before adding the next, stirring often. The risotto will take about 25 – 30 minutes to fully cook. After about 25 minutes begin to taste the rice, it is ready when it is tender and creamy, but still a little firm to the bite. To finish, remove the risotto from the heat and let sit covered for about 2 minutes. Finally, fold in the parmesan and test for seasoning. Add Salt and freshly ground pepper to taste. Serve immediately.