



Risotto Alla Milanese

Overview

Servings: 4

Ingredients

Risotto:

40g Butter
1 Onion - Chopped - Approx. 100g
250g Arborio Rice
12 Saffron Threads
100ml White Wine
800ml Chicken Stock - Hot
60g Parmesan - Grated
50g Serrano Ham - In Fine Strips
Pepper

In Addition:

50g Button Mushrooms
Salt

Methods

1. Add the butter and onions to the pan and fry at setting 6 until soft, stirring constantly.
2. Add the rice and continue stirring for approx. 1 minute.
3. Add the saffron and white wine and cook for another 2 minutes until the wine has boiled down.
4. Add 400ml hot chicken stock and simmer at setting 2 until the stock has boiled down. Stir occasionally.
5. Add the rest of the hot chicken stock and cook until the stock has boiled down and is done. Stir while cooking.
6. Take the pan off the hob. Add grated Parmesan, strips of ham and pepper and stir well to mix the cheese with the risotto. Leave to rest for 3 minutes.
7. Slice the button mushrooms.
8. Season the risotto with salt, serve on 4 plates and garnish with slices of mushroom.