

RISOTTO MILANESE



INGREDIENTS

- 10 oz of Arborio or Carnaroli Rice
- One beef marrow. You can take this from the middle of the beef bones used for the meat broth. It is optional if you don't have it.
- 2/3 sticks of unsalted butter
- 1/4 cup of finely minced yellow onion or shallot
- 1/4 cup of dry white wine
- Saffron - use a few pinches (approximately 1/4-1/2 teaspoon)
- 4 cups of meat broth
- 1/2 cup of Parmigiano Reggiano cheese
- Salt to taste

STEP ONE: In a saucepan melt 1 tablespoon of the butter and the beef marrow if you have it, over medium heat. Do not allow it to brown.

STEP TWO: Stir in the onion with a wooden spoon and cook until translucent.

STEP THREE: Stir in the rice and cook a few more minutes.

STEP FOUR: Add the white wine stirring constantly until it has evaporated. Set your timer, from this point it will take about 15 minutes.

STEP FIVE: Add the broth, one cup at a time, allowing the rice to absorb each addition before adding more. Stirring constantly.

STEP SIX: After 10 minutes, add the Saffron. This will add the beautiful yellow color. Add a pinch of salt being careful not to add too much. The cheese is salty and will add a lot of salt flavor later. Stop adding stock unless rice becomes dry.

STEP SEVEN: After 5 additional minutes taste the rice for doneness. It should be firm to the bite. Italian risotto is not mushy or intended to be rice pudding. The art of this dish is to create a creamy dish which the rice is still firm to the bite.

STEP EIGHT: Take it off the heat. Stir in the butter and the cheese. If the rice needs a bit more broth add it now. Taste for seasoning and add salt if needed.

Serve with Osso Bucco and additional grated cheese on top.