

Makes 6 Servings

Use 4 Qt. Copper Fusion® Risotto Pan

Risotto Milanese

Ingredients:

- arborio rice (one handful per person plus one for the pot)
- 1 stick of butter
- olive oil
- ½ onion
- parmesan cheese -- grated
- 1 small envelope of Italian saffron
- 1 glass of dry white wine
- 3 to 4 quarts of warm beef broth

FUN FACTS

Is the Italian measurement of "a large handful" too vague for you? Simply use 1 cup of Arborio Rice for this recipe. And what makes this recipe a Risotto Milanese? The Saffron! No Milanese would make a Risotto without Saffron.

"This old Italian recipe has been handed down through the generations. It was given to my friend, Sergio Pensotti, by his mother. I have been friends with Sergio and his wife Jutta for many, many years. Enjoy!"

- Heida Thurlow, Founder of Chantal



Risotto Milanese



Preparation:

1. Brown the chopped onion in plenty of butter and olive oil. Add the rice and stir. Add one glass of wine and let it be absorbed.
2. Reduce the heat level to medium. Add one ladle of broth, stir, stir and keep on stirring. When the broth is semi-absorbed, add another ladle full, and stir. Continue for about 30 minutes (or until you give up and call the pizza place).
3. When the rice is tender and firm to the bite, "al dente", add the saffron (one small bag for about 3-4 portions or until an intense yellow color is achieved after some stirring), butter and parmesan cheese at will.
4. Stir some more and let it rest in the pot for a few minutes. Enjoy it!