

## Risotto alla Milanese



### From the Sensenig's Recipe Book

#### Ingredients

- 1 small onion, very finely chopped
- 4 Tbs. unsalted butter
- 1 cup arborio, vialone nano, or carnaroli rice, or other medium- or short-grain Italian rice
- 1/4 cup dry white wine
- 3 cups hot homemade or low-salt canned chicken broth; more as needed
- 1/4 tsp. saffron threads
- 1/2 cup finely grated parmesan, preferably Parmigiano-Reggiano
- Salt and freshly ground black pepper to taste

#### Preparation

In a heavy-based saucepan that's large enough to hold the rice with plenty of room left over, cook the onion in 2 tablespoons of the butter over medium heat until it's translucent and fragrant, about 5 minutes.

Stir in the rice and cook it over medium heat for about 3 minutes. Add the wine, 1 1/2 cups of broth, and the saffron. Turn the heat to high until the broth comes to a simmer and then adjust the heat to maintain a steady simmer.

Cook until most of the liquid has been absorbed, stirring every minute or two (there's no need to stir constantly). Add another cup of broth and keep cooking, stirring, and adding broth until the rice is al dente but not raw or grainy in the middle.

When the rice is ready, stir in the cheese. Add a little more broth to give the risotto the consistency you like (from fairly tight to almost soupy). Off the heat, stir in the remaining 2 tablespoons butter. Season with salt and pepper and ladle onto heated plates or bowls.

#### Notes:

#### Source:

Fine Cooking