

# LA DOLCE VITA AT HOME

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## Risotto alla Milanese







## OUR RECIPE

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### INGREDIENTS:

Serves 4

360 g Risotto rice

140 g Butter

100 g Parmigiano Reggiano

1.5 litres Vegetable broth

50 ml White wine

10 ml White wine vinegar

1 tbsp Extra virgin olive oil

1 tsp Saffron

Roasted vegetables

### METHOD:

- Make a saffron infusion by mixing the saffron threads with a small amount of pre-heated broth in a container and allow a few hours for the flavour and colour to infuse out
- Heat the broth in a pan on a low heat and have a ladle at the ready
- In a separate casserole pan, add the oil and the rice and cook until beginning to toast
- Once the rice begins to toast, pour in the wine and cook until it's absorbed
- Add some of the broth and the saffron infusion and stir continuously
- Add more broth as it's absorbed and repeat the process a ladleful at a time
- The rice should take 15 minutes to cook
- After 15 minutes, the rice should be creamy and yellow thanks to the infusion
- Add the Parmigiano Reggiano and the butter and stir into the risotto
- Season the risotto with pepper and white wine vinegar
- Serve and garnish with your favourite roasted vegetables