



## Risotto Milanese (Saffron Risotto)

Risotto Milanese, the traditional accompaniment to ossibuchi, is one of the simplest and most delicious risottos. Lombardy is the home of risotto, and my friend Alessandro Pavoni is the king of risotto making. He was born in Brescia in Lombardy and you haven't tasted risotto until you've tasted his! This recipe is inspired by the way he taught me to make risotto.

**Serves 2 as starter or 4 as a side dish**



### INGREDIENTS

- 1 litre chicken or vegetable stock (4 cups/2¼ US pints)
- 80ml dry white wine (⅓ cup)
- Pinch saffron threads
- 50g cold butter, diced (1½oz/10 teaspoons)
- 1 golden shallot, very finely diced
- Salt flakes, to taste
- 225g carnaroli rice (8oz)
- 25g freshly grated Grana Padano (1oz)

### METHOD

1. Place stock in a saucepan and bring to a simmer, reduce heat to lowest setting and cover.
2. Add saffron to the wine and set aside.
3. Melt half the butter in a high-sided frying pan or large saucepan over a medium heat.
4. Add shallot and a good pinch of salt and cook for about 5 minutes, stirring occasionally, until tender but not coloured.
5. Add rice and cook for 2-3 minutes, stirring constantly, until very hot but not coloured; it should start to smell toasty.
6. Add a good pinch of salt, then saffron and wine and stir for a couple of minutes, until wine has been absorbed.
7. Add enough stock to cover the rice well. Scrape down the sides of the pan, but do not stir.
8. Shake the pan to combine the ingredients, reduce heat and leave rice to cook, without stirring, for 10 minutes, shaking the pan occasionally and adding more stock as necessary to keep the rice just covered. Adjust the heat, if necessary, so that the liquid is gently bubbling.
9. After 10 minutes, stir in another ladle of stock then stir continuously for about 7 minutes, until rice is al dente, adding more stock as each ladleful is absorbed. If you run out of stock, add a little boiling water.
10. Remove from heat, cover and set aside for 1 minute.
11. Add Grana and remaining cold butter (keep it in the fridge until using) and, using a wooden spoon and shaking the pan, beat to create a creamy consistency, adding a little more stock if necessary to keep it fluid.
12. Taste and add salt if needed.
13. Spoon onto flat plates and tap them gently on a tea towel-covered work bench to flatten out the risotto.
14. Serve immediately.