

SAFFRON RISOTTO



Ingredients (serves 6 people):

600 g of arborio or carnaroli or vialone nano rice
1 and ½ liters of boiled chicken or vegetable stock
150 g of finely grated Parmesan cheese
100 ml dry white wine
100 g unsalted butter
20 ml olive oil
30 g onion, diced
White pepper to taste
Salt to taste
Parmesan cheese grated to taste
Saffron to taste diluted in some water
Chopped parsley to taste

Preparation:

1. In a pan heat 20 g of butter along with olive oil and sweat the onion until it is transparent.
2. Add the rice without washing and fry it without allowing the onions to darken.
3. Put the white wine all at once and make it deglaze.
4. Wait for the wine to evaporate.
5. With the help of a ladle add stock just to cover the rice.
6. Season with salt and pepper and stir.

7. As the liquid being absorbed by the rice add more stock just to cover the rice.
8. Add the saffron.
9. Stir regularly and the process should take 10 to 17 minutes.
10. Remove the rice from the heat and place the remaining butter that should be chilled and crushed together with Parmesan cheese and stir vigorously for creaminess.
11. Add parsley and stir.
12. The risotto should be al dente, moist and creamy.
13. Serves immediately with grated Parmesan cheese.