

RISOTTO MILANESE

Risotto alla Milanese

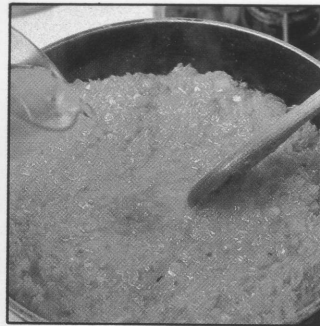
YOU WILL NEED:

375g (12oz) long grain rice
60g (2oz) butter
1 large onion
½ cup dry white wine
3 cups hot water
2 chicken stock cubes
¼ teaspoon saffron
30g (1oz) butter, extra
2 tablespoons grated
parmesan cheese
salt, pepper



1. Heat butter in pan, add peeled and finely chopped onion. Cook until onion is tender, stirring gently.

2. Add rice to pan, stir until it is well coated with the butter mixture.



3. Add wine and 1 cup of the hot water, add saffron and crumbled stock cubes. Stir well, bring to boil. When water has almost evaporated, add another 1 cup of the hot water; stir well again, bring to boil. When this water has almost evaporated, stir in remaining hot water; reduce heat, cook until this water has been absorbed. Cooking time is about 20 minutes from the time the first cup of hot water is added. Cook the rice uncovered during this time.



4. Stir in extra butter, parmesan cheese, salt and pepper, stir gently until butter melts.

Serves 6