

BARBETTA

RISOTTO ALLA MILANESE

Serves 4

What you'll need:

- 1 tbsp vegetable oil
- 1 small onion or shallot – chopped
- 350g carnaroli rice
- 1.5 litres vegetable or beef stock
- 250ml dry white wine
- salt and black pepper to taste
- 200g grated Parmesan cheese
- 1g of saffron
- 100g cold salted butter
- 100g bone marrow (from leg bones) - ask butcher to split bone to make easy access to marrow

Throw it together:

1. In a large deep skillet heat vegetable oil on medium heat and cook onion for 2-3 minutes with bone marrow until fragrant
2. Add rice and allow it to get slightly toasted. Add white wine & allow to evaporate
3. Season the rice with salt (this is the right stage to put season otherwise your risotto will never get any flavour)
4. Add the saffron
5. Continue adding stock and cooking until the liquid is absorbed. Stir the risotto frequently.
6. Test if the rice is cooked to the desired texture, if not, continue adding a little bit of stock, cooking and stirring until the rice is 'al dente'
7. Keep the rice in the pan and cover it with a towel and let it rest for 2 minutes
8. Add cold butter and if the rice looks dry, add half ladle of hot stock. Keep stirring to get a creamy texture
9. Add parmesan and keep stirring
10. Serve risotto. Enjoy!