

Milanese risotto *(Pasta & rice main dishes)*



Preparation

Sauté the chopped onion for a few minutes in a saucepan with the lard and a little oil. Then add the rice and coat with the hot oil, then add a dash of white wine and, when it had evaporated, add the stock. Gradually add more hot stock only when the previous quantity has evaporated. Once cooked 'al dente', add the saffron and then turn off the heat and stir in the butter and grated Parmesan.

Tips

To enjoy to the full the unique taste of a good risotto, we suggest you uncork a good bottle of Oltrepò Pavese.

Trivia

According to legend, the Milanese risotto was born as a joke towards the end of the eighteenth century: the friends of a groom, knowing that he loved saffron, stained some rice with it thereby obtaining a delicious dish.

Information

Preparation 20 minutes

Total Time 20 minutes

Serves X Serves 1 person

Level of difficulty Easy

la terra di Puglia



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Ingredients

Vialone rice 150 grams

Saffron 1 sachet

Onions 30 grams

Meat stock

Lard

Butter

Parmesan