



RISOTTO with butter and cheese

A classic Italian risotto recipe (risotto Milanese) that combines medium-grain Arborio rice with warm broth, onion, and cheese to make a creamy, comforting meal.

- 4 cups (945 ml) vegetable broth, or homestyle chicken broth
- 2 tablespoons (30 ml) extra virgin olive oil
- 2 tablespoons (30 g) butter
- ½ cup finely chopped yellow onion
- 1 cup (180 g) Arborio rice
- ½ cup (120 ml) dry white wine
- ½ teaspoon saffron threads, optional, crumbled into a powder
- Kosher salt
- ½ cup freshly grated Parmesan cheese, plus more for serving over each portion
- 2 tablespoons chopped parsley

INSTRUCTIONS

- Put the broth in a saucepan and bring to a simmer. Adjust the heat to low and keep it warm.
- Heat the olive oil and 1 tablespoon of the butter in a deep skillet (10-12-inches in diameter) over

medium heat. When the butter is melted, stir in the onion. Cook until the onion is softened, 2-3 minutes. Avoid browning them.

- Add the rice to the pan, stirring to coat the grains in the fat. Cook 2 minutes, stirring frequently.
- Turn the heat up to medium-high. Pour in the wine. Allow it to bubble and reduce until it's almost completely evaporated.

OPTIONAL: Add the saffron and 1 teaspoon salt.

- Ladle in $\frac{3}{4}$ cup of the warm broth. Cook at a lively simmer, stirring occasionally, until the broth is almost absorbed — a spoon will leave a trail across the bottom of the pan.

Continue adding broth, $\frac{1}{2}$ cup at a time, allowing each addition to simmer and absorb before adding

the next, which should take 3-5 minutes each time.

Stir the rice frequently during this process so it doesn't stick to the pan.

- After you've added about 3 cups of the broth, start to look for signs that the risotto is almost done:

-The bubbles in the simmering broth will become larger, and the rice will look plump.

-Taste to be sure it's tender, but with a tiny "al dente" bite in the center of the kernel. Keep in mind

that you'll might not use up all the broth.

-Season with more salt to taste, if needed.

- Once you've determined the rice is cooked, remove the pan from the heat (there should still be very little liquid visible in the pan).

Add the remaining tablespoon butter and Parmesan cheese, stirring it in until the risotto looks creamy.

Add in a splash or two more broth if it looks at all dry — the warm rice will continue to absorb it as it settles.

- Sprinkle with parsley and serve right away, with additional Parmesan cheese at the table