

Risotto alla Milanese

A saffron-infused risotto from Milan with a rich, creamy texture and deep savory flavor.

Risotto alla Milanese finished dish

Ingredients

- 320 g Carnaroli or Arborio rice
- 1.2 L hot beef or chicken stock
- 1 small yellow onion, finely minced
- 60 g unsalted butter
- 50 g beef marrow (optional, traditional)
- 80 ml dry white wine
- 1 pinch saffron threads, steeped in warm stock
- 60 g Parmigiano Reggiano, finely grated
- Salt to taste

Method

1. Warm the stock and keep it gently simmering.
2. Sweat onion in half the butter (and marrow, if using) over low heat until soft.
3. Add rice and toast 1-2 minutes, stirring continuously.
4. Deglaze with white wine and let it evaporate almost completely.
5. Add hot stock one ladle at a time, stirring often and waiting until absorbed before adding more.
6. Halfway through cooking, add the saffron infusion.
7. Cook until rice is al dente and creamy, about 16-18 minutes total.
8. Off heat, vigorously stir in remaining butter and Parmigiano (mantecatura). Rest 1 minute and serve.

Notes

Traditional Italian preparation; adjust seasoning to taste and use the best quality ingredients available.

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