

## **RISOTTO MILANESE**

Modified from a cook book published by the Terra Restaurant in Napa, CA.

Adjusted to serve 10 guests

### **INGREDIENTS:**

10 cups chicken stock  
1 1/4 tsp saffron threads  
8 tbsp unsalted butter  
1 1/2 cup finely chopped onion  
2 tbsp minced garlic  
2 1/2 cup Arborio rice  
1 cup dry white wine  
2 1/2 cup freshly grated Parmesan cheese

### **PREPARATION:**

Combine the chicken stock and saffron in a large saucepan, and bring to a simmer.

In a large, heavy saucepan over medium heat, melt 6 tablespoons of the butter, and sauté the onion and garlic until translucent, about 4 minutes.

Add the rice and sauté for about 3 minutes, stirring with a wooden spoon until all the rice is coated and the outside of the rice becomes opaque.

Add the wine and bring to a boil. Stir constantly, scraping the entire bottom of the pan until almost all the wine is absorbed by the rice.

Add 1 cup of the simmering chicken stock. The rice should be kept at a fast simmer and not a boil as you stir and add stock. Stir the rice constantly until almost all the stock has been absorbed.

Add 1/2 cup of the simmering stock and keep repeating the process until the rice is tender but firm and all the stock has been added.

Just before serving, stir in the remaining butter and the Parmesan cheese.

Salt and Pepper to taste